

THE CONSERVATORY



Lunch

TO START

Soup of the Day (v)
SOURDOUGH

Barbary Duck Breast
GARDEN PLUMS, GOLDEN RAISINS,
SMOKED ALMONDS,
VARIEGATED KALE

Torched Mackerel
GRANNY SMITH,
GARDEN BEETROOT, APPLE 8 GEL,
HORSERADISH YOGHURT

Salt Baked Beetroot
POMEGRANATE, WALNUTS,
PRESERVED LEMON, BALSAMICO

TO FOLLOW

Slow-cooked Haunch of Venison
TRUFFLE MASH, BEETROOT,
BRAISED GARDEN CABBAGE,
PICKLED CURRANT, PORT JUS

Pan-roasted Fillet of Salmon
KALE, TURNIP, SAMPHIRE,
TRUFFLE EMULSION

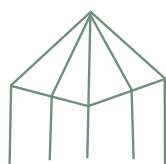
Crown Prince Riso
MAITAKE, CHESTNUTS, BABY ONIONS,
SAGE, HERB OIL

TO FINISH

Pumpkin Spiced Rice Pudding
CANDIED PUMPKIN,
SABLE, ALMOND

Sticky Toffee Pudding
MUSCOVADO SAUCE,
VANILLA ICE CREAM

Selection of Scottish &
Continental Cheeses (v)
OATCAKES, GRAPES,
DEESIDE HONEYCOMB, WALNUTS
(£5 SUPPLEMENT)



£35 - 2 Courses
£45 - 3 Courses

PLEASE BE AWARE THAT OUR DISHES MAY CONTAIN TRACES OF ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS.

"Service is not included. Gratuities are at your discretion and shared equally among the Douneside team.

Thank you".