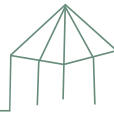


THE CONSERVATORY



Dinner Menu

TO START

Soup of the Day (v, gf)

SOURDOUGH BREAD

Breast of Mallard (gf)

HAZELNUT, QUINCE,
PLUM & TRUFFLE MOUSSELINE

Treacle Cured Sea Trout (gf)

GRANNY SMITH, CONFIT BEETROOT,
APPLE & GEL, HORSERADISH

Carrot & Sea Buckthorn Terrine
(v, gf)

BLACK PEPPER CROWDIE,
SULTANAS, PICKLED WALNUT &
HERB OIL

TO FOLLOW

Breast of Pheasant (gf)

BROCCOLINI, PEAR, PARSNIP,
CHESTNUTS, PORT JUS

Pan-Roasted Fillet of Cod (gf)

RED THAI RISOTTO,
FINGER LIME, SPRING ONION,
CHILLIES, CORIANDER OIL

Haunch of Highland Venison
(gf)

CELERIAC, QUINCE, SAVOY,
TRUFFLE, JUS GRAS

Roasted Cauliflower Steak (vg,
gf)

PICKLED GRAPES, MINT, CAPERS,
BABY ONIONS, ALMOND
DUKKAH, HASSELBACK POTATOES

TO FINISH

Orange Steamed Pudding (v)

BLOOD ORANGE SABAYON,
BRIOCHE ICE CREAM

Amaretti Cheesecake

ALMOND BUTTER ICE CREAM

Chocolate Fondant (v)

MASCARPONE MOUSSE,
COFFEE GEL

A Selection of Artisan Cheeses
(gf)

(£7.50 supplement)

OATCAKES, HONEYCOMB &
WALNUTS

COFFEE & PETIT FOURS

£7.50

Please be aware that our dishes may contain traces of allergens. Please 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”.

£50 - 2 courses

£60 - 3 courses