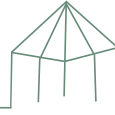


THE CONSERVATORY



Lunch Menu

TO START

Soup of the Day (v, gf)

SOURDOUGH BREAD

Breast of Mallard(gf)

HAZELNUT, APPLE,
PLUM & POMME MOUSSELINE

John Ross Cold Smoked Salmon
(gf)

GRANNY SMITH, CONFIT BEETROOT,
APPLE GEL, HORSERADISH

Carrot & Sea Buckthorn Terrine
(v, gf)

BLACK PEPPER CROWDIE,
SULTANAS, PICKLED WALNUT &
HERB OIL

COFFEE & PETIT FOURS

TO FOLLOW

Confit Guinea Fowl Leg (gf)

POMME ANNA,
BRAISED RED CABBAGE,
MADERIA JUS

Pan-Roasted Fillet of Cod (gf)

RED THAI RISOTTO,
SPRING ONION, CHILLIES,
CORIANDER OIL

Haunch of Highland Venison
(gf)

CELERIAC, APPLE, SAVOY,
POMME PURREE, JUS GRAS

Roasted Cauliflower Steak (vg,
gf)

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

£7.50

TO FINISH

Orange Steamed Pudding (v)

BLOOD ORANGE GEL,
BRIOCHE ICE CREAM

Amaretti Cheesecake

ALMOND BUTTER ICE CREAM

Chocolate Fondant (v)

MASCARPONE MOUSSE, COFFEE
GEL

A Selection of Artisan Cheeses
(gf)

(£5.00supplement)

OATCAKES, HONEYCOMB &
WALNUTS

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”.

£35 - 2 courses

£45 - 3 courses