

THE CONSERVATORY

Mother's Day Lunch Menu

FOR THE TABLE
BREAD & BUTTER

TO START

Soup of the Day
HOMEMADE BREAD

Breast of Mallard (gf)
RHUBARB GEL, SOUS VIDE
RHUBARB, DUCK JUS

Williams Pear Royale (v,gf)
FRESH CONFERENCE PEAR,
WHIPPED BLUE MURDER, PICKLED
WALNUTS & MICRO HERBS

Mackerel Tartare (gf)
LIME GEL, PICKLED APPLE,
NORI BREAD

Cornfed Chicken Caesar
CRISPY PANCETTA, ANCHOVIES,
PARMESAN, BABY GEM, CROUTONS

TO FOLLOW

Roasted Ribeye of Beef
(£5 supplement)
ROASTED POTATOES, GREENS,
MAPLE GLAZED ROOT VEGETABLES,
HORSERADISH CONFIT, YORKSHIRE
PUDDING PROPER GRAVY

Roasted Cornfed Chicken Breast
ROASTED POTATOES, GREENS,
MAPLE GLAZED ROOT VEGETABLES,
BREAD SAUCE, YORKSHIRE
PUDDING, PROPER GRAVY

Herb & Ricotta Gnocchi (vg, gf)
RATATOUILLE, BELL DROP PEPPERS,
CRISPY CHEESE, HERB OIL

Pan-roasted Fillet of Seabass
ALIGOT, CRISPY CAPERS,
FENNEL JAM, PRESERVED LEMON

Hake Tempura
SAMPHIRE WASABI MINTED PEAS,
LEMON & TARTAR BOURIDE

Highland Game Burger
TOASTED BRIOCHE, RED ONION
MARMALADE, SMOKED CHEESE,
TOMATO & LETTUCE, CHUNKY
CHIPS

McWilliams of Aberdeen Steak
(£12 supplement)
8OZ RIBEYE, VINE TOMATO, FIELD
MUSHROOM, ROQUETTE,
PEPPERCORN SAUCE OR MADEIRA
JUS

TO FINISH

Orange Steamed Pudding (v)
BLOOD ORANGE, BRIOCHE ICE
CREAM

70% Dark Chocolate Fondant
(v)
MASCARPONE MOUSSE,
COFFEE GEL

Earl Grey Sticky Toffee
Pudding
VANILLA ICE CREAM

Chocolate & Hazelnut
Brioche & Butter Pudding
VANILLA CUSTARD

Selection of Scottish &
Continental Cheese (£5.00
supplement)
OATCAKES, HONEYCOMB &
WALNUTS

Coffee & Petit Fours
£7.50

Please let us know if you have any food allergies or special dietary request.

£35 - 2 Courses
£45 - 3 Courses

