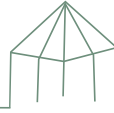


# THE CONSERVATORY



## Sunday Lunch

### FOR THE TABLE

Bread & Butter

### TO START

Soup of the Day (v)  
SOURDOUGH

Breast of Mallard  
STEM GINGER GRANOLA, SOUS VIDE RHUBARB, DUCK JUS

Confit Swede  
FILO PASTRY, LEMON CURED EGG YOLK, PICKLED RADISH, WATERMELON

John Ross Cold Smoked Salmon(gf)  
PICKLED RADISH, LIME, CRISPY BEETROOT, MASCARPONE, ARTICHOKE

### MAINS

Roasted Ribeye of Beef (£5.00 supplement)  
ROASTED POTATOES, GREENS, MAPLE GLAZED ROOT VEGETABLES, HORSERADISH CONFIT, YORKSHIRE PUDDING, GRAVY

Roasted Corn-fed Chicken Breast  
ROASTED POTATOES, GREENS, MAPLE GLAZED ROOT VEGETABLES, BREAD SAUCE, YORKSHIRE PUDDING, GRAVY

Herb & Ricotta Gnocchi (v)  
RATATOUILLE, BELL DROP PEPPERS, HERB SAUCE

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

### TO FINISH

Key Lime Pie  
LIME MERINGUE, CLOTTED CREAM ICE CREAM

Hazelnut and Chocolate Bread and Butter Pudding  
CUSTARD

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

£35 - 2 Courses  
£45 - 3 Courses



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