

THE CONSERVATORY

LUNCH AVAILABLE 12^{PM} – 2^{PM}

STARTERS

SOUP OF THE DAY	£11
Served with sourdough bread, Edinburgh butter (v, vg available)	
DUCK BREAST	£16
Cauliflower, raisins, capers, orange reduction	
NORTH SEA CONFIT COD	£12
Katsuobushi, radish, ponzu, yuzu	
BRAISED BABY FENNEL	£12
Orange, pear, micro herbs (v, vg)	

SANDWICHES

Served on La Boulangerie white or brown bread. Includes soup of the day or chips.

JOHN ROSS SMOKED SALMON	£17
Pickled cucumber, lemon cream cheese	
ROASTED FREE RANGE CHICKEN	£17
Baby gem, garlic mayonnaise	
FAT COW CHEESE	£15
Garden chutney, baby gem (v)	
ROASTED RED PEPPERS	£14
Vine tomato, herb pesto (v, vg)	

MAINS

CONFIT LAMB BELLY	£28
Turnip, black garlic, petit pois, parsley velouté	
SCOTTISH SALMON	£28
Confit potatoes, spring onions, raisins, watercress sauce	
SPICED CAULIFLOWER STEAK	£18
Almond, sumac, baby onions, curry oil (v, vg, n)	

DESSERTS

CHOCOLATE BREAD AND BUTTER PUDDING	£15
Vanilla ice cream (v)	
GREEN APPLE TERRINE	£15
Elderflower gel, hibiscus sorbet (v, vg)	
SEASONAL FRUIT CRUMBLE	£12
Vanilla custard (v, vg available)	
SCOTTISH ARTISAN CHEESES	£17
Oatcakes, Deeside honeycomb, grapes, candied nuts (v, n)	

SEASONAL SPECIALS

TO START –	
HOT SMOKED SALMON	£14
Katy's 64°C egg, asparagus, spring onion, pea velouté	
GARDEN BEETROOT TARTE TATIN	£18
Whipped goat's cheese mousse, chermoula, candied nuts (v, n)	
TO FOLLOW –	
ABERDEENSHIRE HIGHLAND STEAK RUMP OR SIRLOIN	£38 / £46
Vine tomato, mushroom, herb salad, chips, peppercorn sauce	
TULLYNESSLE VENISON BURGER	£25
Pickled red cabbage, brioche, spiced tomato mayo, cheese, tomato, lettuce, chips	

SIDES (v, vg)

Seasonal vegetables	£6
Pomme purée	£6
Chunky chips	£6
House bread with olive oil and aged balsamic	£7

PETIT FOURS

Coffee and handmade petit fours (v, vg)	£9
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