

# THE CONSERVATORY

SUNDAY LUNCH AVAILABLE 12<sup>PM</sup> – 4<sup>PM</sup>

## FOR THE TABLE

HOUSE BREAD AND BUTTER

## TO START

### SOUP OF THE DAY

Served with sourdough, Edinburgh butter (v, vg available)

### DUCK BREAST

Cauliflower, raisins, capers, orange reduction

### NORTH SEA CONFIT COD

Katsuobushi, radish, ponzu, yuzu

### BRAISED BABY FENNEL

Orange, pear, micro herbs (v, vg)

## MAINS

### ROASTED RIBEYE OF BEEF

£6 Supplement

Roasted potatoes, greens, maple-glazed root vegetables, horseradish confit, Yorkshire pudding, gravy

### ROASTED FREE RANGE CHICKEN BREAST

Roasted potatoes, greens, maple-glazed root vegetables, bread sauce, Yorkshire pudding, gravy

### SCOTTISH SALMON

Confit potatoes, spring onions, raisins, watercress sauce

### GARDEN BEETROOT TARTE TATIN

Whipped goat's cheese mousse, chermoula, candied nuts (v, n)

## TO FINISH

### CHOCOLATE BREAD AND BUTTER PUDDING

Vanilla ice cream (v)

### SEASONAL FRUIT CRUMBLE

Vanilla custard (v, vg)

### GREEN APPLE TERRINE

Elderflower gel, hibiscus sorbet (v, vg)

### SCOTTISH ARTISAN CHEESES

£6.50 Supplement

Oatcakes, Deeside honeycomb, candied nuts (v, n)

2 courses	£40 per person
3 courses	£50 per person

Please do let us know if you have any food allergies or special dietary needs. We can provide a full allergen menu on request.

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

## Thirsty?

We offer soft drinks, wines, whiskies, gins, local craft beers, and artisan alcohol-free options.

Ask for our full drinks menu, inclusive of wines.

