

# THE LIBRARY

## CANAPÉS

**TULLYNESSLE VENISON TARTARE, WILD GARLIC GOUGERE**  
2024 Riesling Trocken 5 Wingert Weingut Lebenshilfe Pfalz Germany

## HOMEMADE BREAD

**DOUNESIDE BANNOCK AND EDINBURGH BUTTER**

## WEST COAST SCALLOP

**MISO, ORANGE, BLACK GARLIC**

2021 Barta Pince, Furmint Oreg Kiraly Single Vineyard, Tokaj, Hungary

## BUITELAAR VEAL CHEEK

**RAVIOLO, TRUFFLE, ALBUFERA SAUCE**

2022 Pinot Noir Trocken Weingut Lebenshilfe Pfalz Germany

## WARK FARM LAMB LOIN

**PISTACHIO, MORELS, ASPARAGUS, MINTED JUS**

2018 Chateau La Fleur Cravignac Saint Emilion Grand Cru Bordeaux

## GRANITA

**RHUBARB, GINGER**

Haroosh Bramble Liqueur / 2022 Gusbourne Brut Reserve, Kent England

## DEESIDE HONEY

**FINANCIER, BLUEBERRY, YOGHURT**

2018 Chateau Septy Monbazillac, Dordogne France

## CHEESEBOARD TO SHARE

**SCOTTISH ARTISAN CHEESES, OATCAKES, DEESIDE HONEYCOMB, GRAPES, NUTS**  
(Optional, £18 per board)

**£95 per person**

Wine pairing	<b>£65 per person</b>
Non-alcoholic pairing	<b>£30 per person</b>

Please do let us know if you have any food allergens 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.

