

THE CONSERVATORY

DINNER MENU AVAILABLE 6^{PM} – 8.45^{PM}

TO START

SOUP OF THE DAY	£12
Served with house bread, Edinburgh butter (v, vg available)	
BURRATA	£19
Strawberry, confit tomatoes, black garlic, crispy basil (v)	
ROSE VEAL CARPACCIO	£20
Caperberries, brioche, crispy capers, garden herbs, mustard emulsion	
CONFIT COD	£19
Kalamata olives, crispy potato, garden tomatoes, lovage, herb oil (gf)	
BABY COURGETTE FLOWER	£19
Provençale, romesco, olives, bell drop peppers (vg, gf)	

TO FOLLOW

CONFIT DUCK LEG	£38
Farro, apricots, apricot ketchup, parsley, almonds, chervil, jus gras	
SLOW COOKED PORK COLLAR	£30
Polenta, smoked cherry compote, crispy shallots, cherry and cider jus (gf)	
SEA TROUT	£30
Sweetcorn orzo, popcorn furikake, baby onions, baby leeks, nduja	
BASIL & RICOTTA TORTELLINI	£25
Poached Katy's egg, Jersey royals, tomato fondue, smoked tomato, cheese tuille, aged balsamic (v)	
BARBEQUE GRAFFITI AUBERGINE	£22
Spiced tomato, baba ganoush, black garlic, crispy potato (vg)	

TO FINISH

70% DARK CHOCOLATE "WHISKY" BABA	£18
Roasted banana compote, pecans, whisky foam, milk ice cream (v)	
APRICOT GENOISE	£18
Torched apricot, barley cremeux, puff barley, kefir sorbet (v, n)	
SEASONAL FRUIT CRUMBLE	£12
Vanilla custard (v, n, vg available)	
BARBEQUE SPICED PINEAPPLE	£16
Passion fruit, lime, mango sorbet (vg)	
SCOTTISH ARTISAN CHEESES	£19
Oatcakes, Deeside honeycomb, grapes, candied nuts (v, n)	

DAILY SPECIALS

TO START –	
JOHN ROSS' HOT KILN SMOKED SALMON	£19
Garden green goddess salad, pistachios, herb dressing	
TO FOLLOW –	
TULLYNESSLE VENISON BURGER	£29
Spiced tomato chutney mayonnaise, pickled red cabbage, tomato, cheese, chunky chips	
TO FINISH –	
STRAWBERRY CHEESECAKE	£16
Scottish strawberries, strawberry ice cream	
SIDES (v, vg)	
Seasonal vegetables	£6
Pomme purée	£6
Chunky chips	£6
House bread with olive oil and balsamic	£7
PETIT FOURS	
Coffee and handmade petit fours (v, vg)	£9

We believe in sourcing the finest Scottish ingredients, many of which come directly from our own estate and walled kitchen garden.



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.

THE CONSERVATORY

LUNCH AVAILABLE 12^{PM} – 2^{PM}

STARTERS

SOUP OF THE DAY £12
Served with house bread, Edinburgh butter (v, vg available)

ROSE VEAL CARPACCIO £19
Caperberries, brioche, crispy capers, garden herbs, mustard emulsion

CONFIT COD £14
Kalamata olives, crispy potato, garden tomatoes, lovage, herb oil (gf)

BABY COURGETTE FLOWER £19
Provençale, romesco, olives, bell drop peppers (vg, gf)

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

PULLED CONFIT DUCK £17
Pickled cucumber, plum reduction

FAT COW CHEESE £15
Garden chutney, lettuce (v)

CONFIT GARDEN TOMATO £14
Garden chimichurri, lettuce (vg, gf available)

MAINS

SLOW COOKED PORK COLLAR £21
Polenta, smoked cherry compote, crispy shallots, cherry and cider jus (gf)

SEA TROUT £22
Sweetcorn orzo, popcorn furikake, baby onions, baby leeks, nduja

BARBEQUE GRAFFITI AUBERGINE £21
Spiced tomato, baba ganoush, black garlic, crispy potato (vg)

DESSERTS

CHOCOLATE BREAD AND BUTTER PUDDING £15
Vanilla ice cream (v)

BARBEQUE SPICED PINEAPPLE £15
Passion fruit, lime, mango sorbet (vg)

SEASONAL FRUIT CRUMBLE £12
Vanilla custard (v, vg available)

SCOTTISH ARTISAN CHEESES £16
Oatcakes, Deeside honeycomb, grapes, candied nuts (v, n)

SEASONAL SPECIALS

TO START –

TWICE BAKED CHEESE SOUFFLE £18

Crispy cheese, confit tomatoes, roasted tomato sauce (v, gf available)

BURRATA £19
Strawberry, confit tomatoes, black garlic, crispy basil (v)

TO FOLLOW –

ABERDEENSHIRE HIGHLAND STEAK RUMP OR SIRLOIN £38 / £41

Chimichurri or peppercorn sauce
Torch tomato, purple sprouting broccoli, garden herb salad

TULLYNESSLE VENISON BURGER £28

Pickled red cabbage, brioche, spiced tomato mayo, cheese, tomato, lettuce, chunky 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



THE CONSERVATORY

SUNDAY LUNCH AVAILABLE 12^{PM} – 4^{PM}

FOR THE TABLE

HOUSE BREAD AND BUTTER

TO START

SOUP OF THE DAY

Served with house bread, Edinburgh butter (v, vg available)

ROSE VEAL CARPACCIO

Caperberries, brioche, crispy capers, garden herbs, mustard emulsion

CONFIT COD

Kalamata olives, crispy potato, garden tomatoes, lovage, herb oil (gf)

BABY COURGETTE FLOWER

Provençale, romesco, olives, bell drop peppers (vg, gf)

MAINS

ROAST RIBEYE OF BEEF

£6 Supplement

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

ROAST FREE RANGE CHICKEN BREAST

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

SEA TROUT

Sweetcorn orzo, popcorn furikake, baby onions, baby leeks, nduja

BARBEQUE GRAFFITI AUBERGINE

Spiced tomato, baba ganoush, black garlic, crispy potato (vg)

TO FINISH

BARBEQUE SPICED PINEAPPLE

Passion fruit, lime, mango sorbet (vg)

SEASONAL FRUIT CRUMBLE

Vanilla custard (v, n, vg available)

CHOCOLATE BREAD AND BUTTER PUDDING

Vanilla ice cream (v)

SCOTTISH ARTISAN CHEESES

£6.50 Supplement

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

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

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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.



THE CONSERVATORY

AFTERNOON TEA AVAILABLE 2.30PM – 4PM

Vegetarian, vegan and gluten free afternoon tea menus are available on request. Please let us know in advance.

TO START

CHEF’S AMUSE-BOUCHE

SAVOURY

JOHN ROSS SMOKED SALMON

Pickled cucumber, lemon cream cheese on white

DUCK

Pulled confit duck, pickled cucumber, plum reduction on white

FAT COW CHEESE

Garden chutney, lettuce, fat cow cheese on brown

HOMEMADE SAUSAGE ROLL

Pork and apricot

SWEET

STRAWBERRY AND WHITE CHOCOLATE MACARON

(v, n)

LEMON MERINGUE TART

(v, n)

PISTACHIO & RASPBERRY CHOUX BUN

(v, n)

FRUIT AND PLAIN SCONES

With clotted cream, jam (v, gf available)

A LITTLE EXTRA

GUSBOURNE VINTAGE ENGLISH SPARKLING 125ml £18

PROSECCO RIFLESSI 125 ml £11

NEWBY TEAS

Newby is the world’s most awarded luxury tea brand. Newby was founded in London at the turn of the millennium with a clear mission – to reintroduce quality tea and revive the world’s love for it.

ASSAM

DARJEELING

EARL GREY

ENGLISH BREAKFAST TEA

GINGER AND LEMON TEA

HUNAN GREEN TEA

JASMINE

KAN JUNG

MASALA CHAI

PEPPERMINT

ROOIBOS ORANGE

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Afternoon tea £40 per person

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