

THE LIBRARY

CANAPÉS

WEST COAST LANGOUSTINES
WARK FARM LAMB TARTARE

HOMEMADE BREAD

DOUNESIDE BANNOCK AND EDINBURGH BUTTER

SCOTTISH WHITE CRAB

BERGAMOT, BLACK SESAME, TROUT ROE

2024 Sotavento Xarel-lo, Joan Sardà, Penedès, Spain

2022 Gusbourne Brut Vintage, Kent, England | **Prestige Pairing** · 125ml · £18

GARDEN TOMATO

WATERMELON, HAZELNUTS, MINT (V, VG, N)

2023 Ried in der Schablau Grüner Veltliner, Ingrid Groiss, Weinviertel, Austria

2020 Rully Montmorin, Domaine Jean Chartron, Burgundy, France | **Prestige Pairing** · 175ml · £25

HIGHLAND BEEF FILLET

BLACK GARLIC, ARTICHOKE, PINK PEPPERCORN

2020 Mozaik Bikavér, Sebestyén, Szekszárd, Hungary

2018 Château Moulin Haut-Laroque, Fronsac, Bordeaux, France | **Prestige Pairing** · 175ml · £28

ELDERFLOWER GRANITA

CUCUMBER, LEMON VERBENA, NASTURTIUM (V, VG)

2022 Gusbourne Brut, Kent · Elderflower Liqueur

2017 Royal Tokaji 6 Puttonyos Aszú, Tokaj, Hungary | **Prestige Pairing** · 75ml · £29

RUBY CHOCOLATE

SCOTTISH STRAWBERRIES, CANDY FLOSS, YOGHURT (V)

2016 Petit Manseng Doux, Château de Cabidos, South West France

CHEESEBOARD TO SHARE

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

Tasting Menu £95 per person

Wine Pairing	£65 per person
Prestige Pairing	£100 per person
Non-Alcoholic Pairing	£30 per person

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.



THE LIBRARY

CANAPÉS

TOMATO & BASIL TARTARE (V, VG)
CUCUMBER & FENNEL TARTLET (V, VG)

HOMEMADE BREAD

DOUNESIDE BANNOCK AND EDINBURGH BUTTER (V)

KOHLRABI

BERGAMOT, SESAME, RADISH, YUZU (V)
2024 Sotavento Xarel-lo, Joan Sardà, Penedès, Spain
2022 Gusbourne Brut Vintage, Kent, England | **Prestige Pairing** • 125ml • £18

GARDEN TOMATO

GRELOT, WATERMELON, HAZELNUTS, MINT (V, VG, N)
2023 Ried in der Schablau Grüner Veltliner, Ingrid Groiss, Weinviertel, Austria
2020 Rully Montmorin, Domaine Jean Chartron, Burgundy, France | **Prestige Pairing** • 175ml • £25

BABY COURGETTE FLOWER

ARTICHOKE, MUSHROOM, PINK PEPPERCORN, WATERCRESS (V)
2020 Mozaik Bikavér, Sebestyén, Szekszárd, Hungary
2018 Château Moulin Haut-Laroque, Fronsac, Bordeaux, France | **Prestige Pairing** • 175ml • £28

ELDERFLOWER GRANITA

CUCUMBER, LEMON VERBENA, NASTURTIUM (V, VG)
2022 Gusbourne Brut, Kent • Elderflower Liqueur
2017 Royal Tokaji 6 Puttonyos Aszú, Tokaj, Hungary | **Prestige Pairing** • 75ml • £29

RUBY CHOCOLATE

SCOTTISH STRAWBERRIES, CANDY FLOSS, YOGHURT (V)
2016 Petit Manseng Doux, Château de Cabidos, South West France

CHEESEBOARD TO SHARE

SCOTTISH ARTISAN CHEESES, OATCAKES, DEESIDE HONEYCOMB, GRAPES, NUTS (V, N)
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