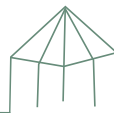


# THE CONSERVATORY



**Dinner** INCLUDES CANAPÉS, PETIT FOURS & COFFEE

## TO START

### Garden Beetroot (vg, gf)

SALAD OF BEETROOT, CHICORY,  
WALNUTS, GRANNY SMITH SORBET

### New Season Asparagus &

### Truffle Mousse (v, gf)

SALAD OF RAW AND PICKLED  
VEGETABLES, AGED PARMESAN

### Mosaic of Wild Rabbit Terrine

LEEKS, CONFIT CARROTS, GRANOLA,  
BASIL ICE CREAM

### Tortellini of Wild Mushroom (gf)

JERUSALEM ARTICHOKEs, SALSIFY  
WILTED SPINACH, ARTICHOKE ESPUMA

### Fillet of Pickled Mackerel (gf)

POTATO AND CRÈME FRAICHE, SOFT  
HERBS, APPLE AND BEETROOT SALAD

## TO FOLLOW

### Loin & Crisp Belly of Fife Pork (gf)

SPROUTING BROCOLLI, POTATO  
MOUSSELINE, FERMENTED APPLE,  
THYME JUS

### North Atlantic Halibut

SEARED FILLET OF HALIBUT,  
LANGOUSTINE, BOK-CHOI,  
SHETLAND POTATOES, BUTTERNUT  
SQUASH, GINGER, BUTTER SAUCE

### Highland Venison

LOIN OF HIGHLAND VENISON,  
BUTTERED KALE, CHESTNUT PUREE,  
POACHED BRAMBLES, POMME  
DAUPHINE,  
BEETROOT JUS

### Risotto (v)

SPRING PEA AND BROADBEAN,  
CRÈME FRAICHE, GORGONZOLO,  
SLOW COOKED HEN'S EGG, RYE  
TOASTS

### Pithivier of Provencal

### Vegetables (vg)

ROAST GARLIC PUREE, AIR DRIED  
TOMATO, RED ONION AND GREEN  
BEANS, ROCKET SALAD

## TO FINISH

### Dark Chocolate Delice (v) (gf)

TEXTURES OF ORANGE,  
CRYSTALLISED CHOCOLATE,  
LIQUORICE ICE CREAM

### Rhubarb Bavarois

VANILLA CUSTARD, DOUGHNUT,  
GINGER ALE AND RHUBARB SORBET

### Carrot Cake & Praline Mousse

CREAM CHEESE ESPUMA, ROAST  
HAZLENUTS, CARROT & APPLE  
SORBET

### Pistachio & White Chocolate Fondant (v)

EXOTIC FRUITS, YOGHURT ICE CREAM

### A selection of Artisan Cheese (£5 supplement) (v)

HOMEMADE OATCAKES,  
APPLE CHUTNEY, QUINCE  
PASTE, FROZEN GRAPES

## ON THE SIDE £3.50

### Heritage Tomato Salad

BOCCONCINI, RED ONION,  
PESTO DRESSING

### New Season Buttered Potatoes

WITH GARDEN CHIVES

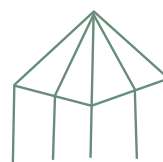
### Caesar Salad

COS LETTUCE, AGED  
PARMESAN, ANCHOVIES

### Gratin Dauphinoise

GARLIC & THYME, ISLE  
OF MULL CHEDDAR

Please let us know if you have any food allergies or special dietary requests



£35 - 2 courses  
£45 - 3 courses