

STARTERS

Tomato

Chilled tomato pressing, pickled fennel, orange and black olive £8.95

Crab

Isle of Mull crab, honey roast ham ribs, toasted hazelnuts, mango £12.75

White Asparagus

White asparagus and morels, Arctic char confit and tartar £15.50

Scallops

Guy Grieve's hand-dived scallops, white beans,
black pudding and purple sprouting broccoli £18.50

Duck

Air-dried duck ham, confit leg, pan-fried foie gras and crackling, rhubarb and star anise £15.20
Château Doisy-Védrières, 2ème Cru Classé, Sauternes £11 per 125ml glass

CLASSIC SELECTION

Chateaubriand

350g Chateaubriand steak, béarnaise sauce and Madeira jus for two £67

Sirloin Steak

35 day dry-aged sirloin of beef, three peppercorn jus and berrichonne potatoes £30.50

MAIN COURSES

Lobster

Whole poached North Berwick lobster, lobster risotto, surf clams, sea vegetables,
carrot and ginger jus £47

Monkfish

Roast monkfish in Parma ham, raw and cooked asparagus,
pea purée, wild garlic and liver £24

Mushroom

Chestnut mushroom and butternut squash open lasagne,
black truffle oil and aged parmesan £18

Peelham Farm Ruby Veal

Roast loin, braised shin and pie, buttered Jersey Royals,
scurvy grass and watercress £31

Venison

Roast loin of Strathspey roe deer, venison liver farce, carrot purée,
pickled carrots and walnut butter £33.50

Prestonfield's Afternoon Tea served daily from 3pm - 6pm

Prestonfield was the first estate in Scotland ever to cultivate rhubarb, when Sir Alexander Dick, an early 18th century Baron of Prestonfield, ferried rhubarb seeds back from China. He received a medal from the Royal Society for his innovative horticultural endeavours.



CHEESE

Mature French cheeses with pear chutney, truffled honey and walnut bread
Four cheeses £9.95, eight cheeses £16.50

PUDDINGS

Rhubarb

Poached rhubarb, vanilla brioche, hibiscus custard £8.95

Sundae

Cherry chocolate peanut butter sundae, grue de cacao crumble and peanut ice cream £8.95

Apples

Bramley apples with rosemary, caramel mousse, black sesame paste
and Granny Smith jelly £8.95

Strawberries and Cream

Clotted cream parfait, toasted scones and Perthshire strawberries £8.95

Freshly churned Ices

Ice cream, sorbet and sherbet £6.50

LIGHT LUNCH MENU

Two course set menu available daily
£16.95

STARTERS

Soup

Broccoli soup, crispy bacon, quail's egg yolk

Tortellini

Phantassie Farm spinach and ricotta tortellini,
vegetables à la Grecque, spiced cauliflower

Haddock

Smoked haddock layered with flaky pastry,
curried mussel vinaigrette, spring onion aioli

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Calves Liver, Bacon and Onion

Pan-fried Ruby veal liver, rolled pig's cheek,
radish, apple and bacon salad, split prune dressing

Grey Mullet

Grilled grey mullet, globe artichokes,
smoked paprika gnocchi, black olive crumb, basil oil

Broad Bean

Broad bean and Golden Cross goat's cheese tart,
poached free range hen's egg and spring vegetables