

# TABLE D'HOTE LUNCH MENU

## STARTERS

### **Celery**

Cream of celery soup, summer truffle foam, pickled apple, leek étuvée and old Winchester cheese crisps

### **Rabbit**

Perthshire rabbit and shiitake mushroom pressing, smoked bacon, pineapple, tarragon aioli and Amontillado sherry

### **Salmon**

Prestonfield's own-cured Shetland salmon, horseradish set cream, saffron-pickled onions, nibbed oats

## MAIN COURSES

### **Angus beef**

Roast rump and slow-cooked shin of Scottish Borders beef, roast potatoes and carrots, braised celery, pickled walnuts

### **Peterhead hake**

Fillet of hake, brandade, caramelised cauliflower, surf clams, lardo and red hispi cabbage

### **Arran Victory potato**

Warm heritage potato and caper terrine, smoked potato mousseline, medjool dates, purple sprouting broccoli, leeks and spiced pine nuts

## PUDDINGS

### **Chocolate**

Dark chocolate and caramel fondant, blood orange sorbet

### **Vanilla**

Vanilla crème brûlée, walnut and polenta biscuits

### **Rhubarb and custard**

Rhubarb crumble, apple crumble ice cream and custard

**Lunch 2-courses £20 or 3-courses £25 seven days.**