

DESSERTS

Caorunn gin, pink pepper, rhubarb and vanilla trifle	£5.95
Triple chocolate brownie, sweet cicely sorbet	£5.95
Clotted cream and strawberry brulee, Basil ripple ice cream	£5.95
Iced lemon and poppy seed mousse, orange curd lime and black pepper sorbet, almond craquant	£5.95
Very sticky toffee pudding with Caol Ila butterscotch	£5.95
Today's Scottish cheese board	£7.50
Coffee and fudge	£3.50

DESSERT WINE

	Bottle	125ml
Banyuls Rimage "Les Clos de Paulilles" Roussillon, France 2007 50cl Very rich sweet fortified red wine with prune, mocha, caramel and herby flavours, absolutely superb with chocolate desserts or strong cheeses	£27.75	
Ken Forrester "T" Late Harvest 2007, Stellenbosch, South Africa, 2007 37.5cl This botrytised Chenin is clean yet unctuously sweet. Sumptuous peach, apricot flavours, overlaid with a tropical lushness of melon and pineapple	£35.00	
Late Harvest Semillon, Tinja, New South Wales, 2007 37.5cl Deliciously sweet but fresh Semillon with typical citrus marmalade characters and a spicy finish	£25.00	£8.50

Please ask for our liqueur, whisky and cognac selection

Our Ethos

Lisa and I would like to welcome you to Wedgwood The Restaurant

This season's menu, once again, reflects our passion for food and wine. Our commitment to you is to use the finest seasonal produce we can source, creating innovative dishes that will please all your senses. We believe that dining shouldn't be rushed, so if you are time poor, please let us know and we will do our utmost to accommodate your needs.

You may have noticed that we have enhanced our wine list with additional red and white wines from both the Old World and New World. These have been personally chosen by us to complement the dishes on our menu. We are more than happy to help you choose the right wines for your meal, so please don't hesitate to ask. While mulling over our menu, we'd like to invite you to take advantage of our deciding time option. With a glass of champagne and a taste of today's canapés, it's a perfect start to your meal. We hope that you enjoy your time with us and 'haste ye back'.

Sláinte

Paul Wedgwood & Lisa Channon

DECIDING TIME

Glass of comte de dampierre champagne and today's amuse bouche selection £9.95

STARTERS

Lanarkshire blue cheese risotto bon bons, beetroot paint, watercress £6.95 **v**

Pan fried pigeon, haggis, neeps and tatties, rich red wine jus £7.75

Tomato terrine, cucumber consommé, £7.75 **v**
Scottish vodka and chilli gel, crisp basil

Panko and black sesame crusted mullet £6.95
wasabi mayonnaise, soy sauce

Smoked paprika Mackerel, chorizo £7.95
gazpacho salad,

Breaded aubergine, mushrooms, Isle of Arran rarebit, oregano pesto £6.50 **v**

Diver caught king scallops £10.95
parmesan crisps, smoked salmon, anchovy and Dijon dressing

Stir fried shredded beef fillet, pear, rocket and spring onion salad £8.75
thai sesame and honey dressing

Brown Crab crème brulee, cheese biscuit £7.95

Confit pork, crisp black pudding £6.95
sweet pickled apples, rocket, tarragon aioli

A complimentary intermediate course will be served after your choice of starter

MAINS

Sole stuffed with spinach and goats cheese, fried chorizo, broccoli, smoked paprika oil £16.95

Salmon, pickled cucumber, white wine, broad bean and clam cream £16.95

Pork belly, Diver scallops wrapped in caul fat, £19.95
cauliflower fritters, curried potato, spinach puree

Braised veal, potato fondant, garlic confit, parma ham, mushroom and tarragon cream £19.25

Pinenut crusted pepper, courgette and goats cheese tian £14.95 **v**
tomato and fennel gratin, caper and thyme sauce

Scottish fillet of beef served with Pont Neuf potatoes and ... £23.50
pepper, brandy and haggis cream or truffle jus

Black eye peas, beans, vegetables wrapped in vine leaves £13.95 **v**
lightly curried saffron cream

Fennel seed and cumin crusted lamb £19.75
honey, pear and kiwi salsa, minted yoghurt

Monkfish, cider sauce, mussels, crisp ham, potato and rosemary cake £19.95

Wild Scottish deer, leeks and mushroom, venison haggis, £23.95
beetroot, basil pesto, truffled jus, diced potato

EXTRAS

Wild foraged salad Leaves £4.95
when available please ask for today's foraged choice

If you have any special dietary requirements, or an allergy please inform the restaurant staff