

# Our Ethos

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

What a great past few years we have had, we were delighted to be included in the Sunday Times Top 100 restaurants in the UK in 2015, an accolade which is based purely on guest reviews and our wine list was announced as the best in Scotland, this decision was made based on our pricing, range of wines and team training - what an honour! In September 2016, we were thrilled to be named the Best Restaurant outside of London by the readers of the Food and Travel Magazine and we were finalists in the 2017 and 2018 awards. Most importantly and personally we are delighted to announce we added a new member to our Wedgwood team, our baby girl Nula was born in May last year! How time flies!

The Winter months of 2018 are now upon us and our commitment to you is to use the finest local seasonal produce we can source, creating innovative dishes that will please all your senses. With this menu we continue to showcase our love for wild food and foraging.

Food and wine are such a passion of ours that 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.

Our wine list is continually changing and we are always excited to bring new and interesting wines for you to try . 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 Blanc de Blancs or Ruinart Brut 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 & Lisa Wedgwood

## DECIDING TIME

Today's amuse bouche selection and a glass of Blanc de Blancs £10.00

Alternatively try a glass of R de Ruinart £10.00 supplement

A selection of non alcoholic drinks are also available

## STARTERS

Mull of Kintyre cheddar and onion bread and butter pudding mushroom ketchup, pine salt	£9.50	V
Scorched Douglas fir cured salmon pink grapefruit, cucumber	£9.75	
Beetroot "tartare" shaved egg, kombu gel, sesame crumb	£8.95	V
Sound of Kilbrannan scallops cauliflower korma, pineapple, capers, peanut and pistachio dust	£12.95	
Scottish 'miso' soup halibut skirt, surf clams, dulse	£8.95	
*Wood pigeon haggis, neeps and tatties	£10.95	
Game Terrine salted elderberries, beetroot, endive, walnut	£10.95	
Crispy fried gnocchi pork belly, black pudding, pickled apple, rocket pesto	£9.95	

\*please note the pigeon may contain shot

## MAINS

<b>**Ayrshire pheasant</b>	£23.95	
barley, parsnip, wild mushroom and tarragon jus		
<b>Grey mullet</b>	£18.95	
warm potato and crab salad, fennel, leek, fennel oil		
<b>Spinach and ricotta rotolo</b>	£18.50	V
broccoli, kale, pumpkin seed granola		
<b>Loin of Perthshire venison</b>	£25.75	
haggis, cocoa carrots, pickled red cabbage		
<b>Charred Gigha halibut</b>	£26.95	
braised potato, samphire, gem lettuce		
<b>Roast North Sea cod</b>	£19.95	
Shetland mussels, broccoli, chorizo		
<b>Scotch beef fillet</b>	£32.50	
charred ox tongue, artichoke, black truffle		
<b>Potato gnocchi</b>	£18.95	V
butternut squash, wild mushroom, sage, onions		
<b>Confit pork belly</b>	£22.75	
grilled squash, crackling, hispy cabbage, clams		

\*\*please note the pheasant may contain shot

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

## DESSERTS

Warm chocolate brownie macerated prunes, stout ice cream, hazelnuts	£8.75
Very sticky toffee pudding Cool Ila butterscotch, vanilla ice cream	£8.75
Pistachio frangipane meringue, brambles, cardamom ice cream	£8.75
Black sesame panna cotta caramelised banana, seaweed caramel, brown butter ice cream	£8.75
Sea buckthorn and carrot trifle mascarpone, parfait, poppy seed	£8.75
Coffee and petit fours	£6.00

## DESSERT 'COCKTAILS'

Bramble kir royal fruits, sorbet, prosecco	£9.95
Sea buckthorn fizz fruits, sorbets, prosecco	£9.95

## CHEESE

Paul's selection of the very best of Scottish cheese with chutney, oatcakes, pickled apples	£10.95
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## DESSERT WINE

	Bottle	100ml
Recioto della Valpolicella, Fiorato, Tomassi, Veneto, 2015 37.5cl The best way to describe this wine is by calling it a sweet Amarone. Intense ruby red in colour, it smells warm, sweet and intense, with hints of prune and black cherry jam flavours. Full bodied and velvety. <b>Pairs with our chocolate brownie.</b>	£55.75	£15.00
Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV 50cl Aged in oak barrels for many years, this deep amber wine is rich and complex with floral aromas that combine scents of dried apricots & roasted coffee. It offers a perfect balance of candied fruit, brioche, walnut & toffee. <b>Pairs with our sticky toffee pudding.</b>	£33.00	£7.00
Muscat de Beaumes de Venise, Chateau Pesquie, Rhône, France 2016 50cl Although fortified, this wine is incredibly fresh and bursting with really ripe Charentais melon and tropical fruit characters. Summer holiday in glass! <b>Pairs with our frangipane.</b>	£38.00	£7.65
Sauternes, Château Filhot, Bordeaux, France 2010 37.5cl The Chateau Filhot is a classic Sauternes with fresh Sauvignon Blanc flavour characters. Juicy with a toasty peach and tarte tatin notes laced with honeysuckle and marmalade flavours. <b>Pairs with our panna cotta and trifle.</b>	£50.00	£13.50

Please ask for our liqueur, whisky and cognac selection

A discretionary 10% service charge will be added to the bill for tables of 5 or more