

Wedgwood

THE RESTAURANT

We would respectfully request that all members of the table order either from the a la carte menu or our tasting menu, unfortunately we will not be able to mix menus.

If you have any special dietary requirement or an allergy please inform the restaurant staff.

'Wee tour of Scotland' Menu £55.00

Vegetarian menu £50.00

Wine match £35.00

'Wee tour of Scotland' 2019 - vegetarian

Bubbles and canapés *(add £10.00)*

Mull of Kintyre cheddar and onion bread and butter pudding, mushroom ketchup, pine salt

Grillo, Cantine Rallo, Bianco Maggiore, DOC Sicilia, Italy, 2017

Asparagus, bonnet, peas *(supplement £5.00/wine £7.00)*

Bacchus, Hidden Spring, East Sussex, England 2016

Cocoa roasted carrot, Yester Farm cultured milk, carrot and sweet cicely jam, granola

Rioja Clarete, Tremendus, Spain, 2017

Pea and courgette falafel, baby leeks, samphire

Sauvignon Gris, Casa Marin, Estero Vineyard, Chile, 2016

Potato gnocchi, house ricotta, wild leek, hazelnut

Fleurie, Domaine Lardy, Beaujolais, France 2016

Would you like to try a glass of our delicious 2011 Rioja Reserva from our own private barrel (supplement £4.00/125ml)

Pre dessert

Very sticky toffee pudding, Bunnahabhain butterscotch, vanilla ice cream

Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV

Paul's selection of the very best of Scottish cheese (supplement £5.00)

Coffee and shortbread