

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

Bubbles and canapés (*add £10.00*)

Lobster thermidor crème brûlée, pepper dulse, parmesan shortbread, caviar

Sauvignon Blanc, Little Beauty, Marlborough, New Zealand, 2017

Sound of Kilbrannan scallops, cauliflower korma, pineapple, peanut & pistachio dust (*supplement £7.50 / wine £7.00*)

Familia Zuccardi, Serie A Torrontes, Salta, Argentina 2017

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

Rioja Clarete, Tremendus, Spain, 2017

Loch Etive sea trout, pea and courgette falafel, samphire vinaigrette

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

Borders lamb loin, crisp rib, Wedgwood haggis, wild garlic pesto, hispi

Velvet, Gerhard Pittnauer, Burgenland, Austria, NV

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