

# 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)*

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

*Trebbiano d'Abruzzo Classica, Gianni Masciarelli, Italy 2017*

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*Braised leek, vinaigrette, cured egg yolk, hazelnut (supplement £5/wine £7)*

*Bacchus, Hidden Spring, East Sussex, England 2016*

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Salt baked celeriac, cocoa, carrot, chicory, orange

*Bourgogne Blanc Les Sétilles, Olivier Leflaive, Burgundy, France 2015*

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Crispy fried gnocchi, wild leeks, salsify

*Tremendus, Rioja Clarete, Spain 2015*

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Open lasagne, tomato caponata, wild garlic, house ricotta

*Fleurie, Domaine Lardy, Beaujolais, France 2016*

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Pre dessert

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Very sticky toffee pudding, Bunnahabhain butterscotch, vanilla ice cream

*Rivesaltes Ambré Hors d'age, Domaine Lafage, Roussillon, France NV*

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

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Coffee & shortbread