

# 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)**

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

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

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

*Familia Zuccardi, Serie A Torrontes, Salta, Argentina 2017*

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Salt baked celeriac, cocoa, carrot, chicory, orange

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

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Roast monkfish, lentils, smoked sausage, onion broth

*Velvet, Gerhard Pittnauer, Burgenland, Austria NV*

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Herb crust hogget loin, anchovy stuffed breast, fermented wild garlic croquette

*Rioja Reserva 'Wedgwood', Club Altanza, Rioja, Spain 2011*

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Pre dessert

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Very sticky toffee pudding, Bunnahabhain butterscotch, vanilla ice cream

*Rivesaltes Ambré Hors d'âge, 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