

# 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 requirements 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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Potato and chive veloute

*Casa do Homem Branco, Quintas do Homem, Vinho Verde DOC, 2017*

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Pea mousse, Bonnet custard, broad beans *(supplement £5.00/wine £7.00)*

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

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Potato gnocchi, house ricotta, wild mushroom, leek, hazelnut

*Fleurie, Domaine Lardy, Beaujolais, France, 2016*

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Aubergine caponata, pickled tomato, quail egg

*Bourgogne Blanc Les Sétilles, Olivier Leflaive, Burgundy, France 2016*

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Spiced roast cauliflower, Yester Farm cultured milk, seed and nut granola, pickled red onion

*Velvet, Gerhard Pittnauer, Burgenland, Austria, NV*

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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 and shortbread