

## Our Ethos

We can't quite believe that it is 2019 and 12 years ago we opened the doors to Wedgwood, we are still as excited and motivated as ever to give you our vision of a perfect night out.

We are so proud to be situated in the heart of this culinary city and as ever we promise to keep strong to our ethos of sourcing the finest local produce and ingredients, creating innovative dishes to wow you and your guests. Our passion is wild food and foraging and as each season comes upon us you will see more of these delights appear on the menu. As a chef I am often foraging for myself and the restaurant, please speak to the front of house team to see what foraged delights we have to share with you.

In keeping with our ethos at Wedgwood, we have listened to our guests comments and we will now be serving our full a la carte menu alongside our express lunch menu, so you can choose the style of lunch you prefer.

Food and wine are our passion, and our commitment to finding you intriguing and exciting wines never ceases. We are more than happy to help you choose the right wine for your meal, so please don't hesitate to ask. We always like to tempt our guests to take advantage of our 'deciding time', a glass of bubbles with today's delicious canapes, a perfect way to start a perfect evening.

Enjoy your time with us and 'haste ye back'.

Sláinte

Paul & Lisa Wedgwood

## DECIDING TIME

Today's amuse bouche selection and a glass of Blanc de Blancs £10.00

Alternatively try a glass of R de Ruinart £10.00 supplement

A selection of non alcoholic drinks are also available

## STARTERS

Scottish 'miso' soup mussels, ginger, spring onion, smoked scallop roe	£8.95	
Mull of Kintyre cheddar and onion bread and butter pudding mushroom ketchup, pine salt	£9.50	V
Scorched Douglas fir cured salmon cucumber, pink grapefruit	£9.75	
Sound of Kilbrannan scallops cauliflower korma, pineapple, capers, peanut and pistachio dust	£13.95	
*Wood pigeon Wedgwood haggis, neeps and tatties	£10.95	
Inverness-shire Roe deer tartare salted elderberries, cured egg yolk, sorrel	£11.95	
Pea mousse bonnet custard, crisp pastry, asparagus	£9.50	V

\*please note the pigeon may contain shot

## MAINS

Potato gnocchi	£18.50	V
house ricotta, wild leek, hazelnut		
Ayrshire pork belly	£19.95	
apple, celeriac, black pudding, crackling, savoy cabbage		
Confit Loch Etive sea trout	£24.95	
pea and courgette falafel, samphire vinaigrette		
Peterhead cod	£22.95	
aubergine caponata, braised fennel, crisp polenta, chorizo		
Scotch beef fillet	£32.50	
ale soaked barley, charred spring onion, ox tongue		
Cocoa roasted carrot	£18.95	V
Yester Farm cultured milk, carrot and sweet cicely jam, granola		
Borders lamb loin	£23.75	
crisp rib, Wedgwood haggis, wild garlic pesto, hispi		

## SIDES

Crisp potato terrine	£5.00
Charred baby gem lettuce, bacon mayonnaise	£5.00
Wild foraged salad leaves	£5.00

If you have any special dietary requirements, or an allergy, please inform the restaurant staff

## DESSERTS

Chocolate delice sweet cicely & pistachio pesto, milk sorbet	£8.75
Very sticky toffee pudding Caol Ila butterscotch, vanilla ice cream	£8.75
Lemon polenta cake lemon curd, meringue, basil ice cream	£8.75
Poached rhubarb set custard, honeycomb, rhubarb sorbet	£8.75
Caramelised milk mousse malt biscuit, toasted barley ice cream	£8.75
Coffee and petit fours	£6.00

## DESSERT 'COCKTAILS'

Rhubarb kir royale sorbet, prosecco	£9.95
Blood orange fizz fruits, sorbets, prosecco	£9.95

## CHEESE

Paul's selection of the very best of Scottish cheese with chutney, oatcakes, pickled apples	£10.95
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## DESSERT WINE

	Bottle	100ml
<p>Recioto della Valpolicella, Fiorato, Tomassi, Veneto, 2015 37.5cl</p> <p>The best way to describe this wine is by calling it a sweet Amarone. Intense ruby red in colour, it smells warm, sweet and intense, with hints of prune and black cherry jam flavours. Full bodied and velvety.</p> <p><b>Pairs with our chocolate delice.</b></p>	£55.75	£15.00
<p>Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV 50cl</p> <p>Aged in oak barrels for many years, this deep amber wine is rich and complex with floral aromas that combine scents of dried apricots &amp; roasted coffee. It offers a perfect balance of candied fruit, brioche, walnut &amp; toffee.</p> <p><b>Pairs with our sticky toffee pudding.</b></p>	£33.00	£7.00
<p>Muscat de Beaumes de Venise, Chateau Pesquie, Rhône, France 2016 50cl</p> <p>Although fortified, this wine is incredibly fresh and bursting with really ripe Charentais melon and tropical fruit characters. Summer holiday in glass! <b>Pairs with our lemon polenta cake.</b></p>	£38.00	£7.65
<p>Sauternes, Château Filhot, Bordeaux, France 2010 37.5cl</p> <p>The Chateau Filhot is a classic Sauternes with fresh Sauvignon Blanc flavour characters. Juicy with a toasty peach and tarte tatin notes laced with honeysuckle and marmalade flavours.</p> <p><b>Pairs with our poached rhubarb and our caramelised milk mousse.</b></p>	£50.00	£13.50

Please ask for our liqueur, whisky and cognac selection

A discretionary 10% service charge will be added to the bill for tables of 5 or more

