

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

Mull of Kintyre cheddar and onion bread and butter pudding mushroom ketchup, pine salt	£9.50	V
Scorched Douglas fir cured salmon beetroot, blood orange	£9.75	
Sound of Kilbrannan scallops cauliflower korma, pineapple, capers, peanut and pistachio dust	£12.95	
Scottish 'miso' soup mussels, ginger, spring onion	£8.95	
*Wood pigeon haggis, neeps and tatties	£10.95	
Chicken and ham hough terrine celeriac remoulade, celery	£10.95	
Crispy fried gnocchi wild leeks, salsify	£9.95	V

*please note the pigeon may contain shot

MAINS

Open lasagne	£18.50	V
tomato caponata, wild garlic, house ricotta		
Confit pork belly	£25.75	
apple, celeriac, crackling, savoy cabbage		
Roast monkfish	£26.95	
lentils, smoked sausage, onion both		
Scorched hake	£19.95	
romanesco, broccoli, cauliflower		
Scotch beef fillet	£32.50	
ale soaked barley, charred spring onion, ox tongue		
Salt baked celeriac	£18.95	V
cocoa, carrot, chicory, orange		
Herb crusted hogget loin	£22.75	
anchovy stuffed breast, fermented wild garlic croquette		

SIDES

Hasselback potatoes	£5.00
Purple sprouting broccoli, chorizo, almonds	£5.00
Braised leek, vinaigrette, cured egg yolk	£5.00

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

DESSERTS

Chocolate and hazelnut cremeux £8.75
burnt butter ice cream, prunes

Very sticky toffee pudding £8.75
Caol Ila butterscotch, vanilla ice cream

Baked apple £8.75
caramelised pastry, walnut, rosemary and olive oil ice cream

Poached rhubarb £8.75
set custard, honeycomb, rhubarb sorbet

Sea buckthorn parfait £8.75
blood orange, carrot cake, poppy seed

Coffee and petit fours £6.00

DESSERT 'COCKTAILS'

Rhubarb kir royale £9.95
sorbet, prosecco

Blood orange fizz £9.95
fruits, sorbets, prosecco

CHEESE

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

DESSERT WINE

Bottle 100ml

Recioto della Valpolicella, Fiorato, Tomassi, Veneto, 2015 37.5cl £55.75 £15.00

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.

Pairs with our chocolate cremeux.

Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV 50cl £33.00 £7.00

Aged in oak barrels for many years, this deep amber wine is rich and complex with floral aromas that combine scents of dried apricots & roasted coffee. It offers a perfect balance of candied fruit, brioche, walnut & toffee.

Pairs with our sticky toffee pudding.

Muscat de Beaumes de Venise, Chateau Pesquie, Rhône, France 2016 50cl £38.00 £7.65

Although fortified, this wine is incredibly fresh and bursting with really ripe Charentais melon and tropical fruit characters. Summer holiday in glass!

Pairs with our baked apple.

Sauternes, Château Filhot, Bordeaux, France 2010 37.5cl £50.00 £13.50

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.

Pairs with our poached rhubarb and sea buckthorn parfait.

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