

THE DINING
ROOM
28
QUEEN ST.

THE MENU



HOSPITALITY
AWARDS
2017-2018

**RESTAURANT
OF THE YEAR
SCOTLAND
WINNER**

TASTER MENU

Let our Head Chef James Freeman surprises you with today's menu.

Available for the whole table.
Five courses taster menu **£60.00**
Wine or whisky pairings **£30.00**

Halibut tartare

with gin and Campari, pink grapefruit and red pepper

Terrine of pheasant and ham hock

pickled root vegetables, date and black tea puree

Roast cod

with mussel and ham broth

Braised beef cheek

with red cabbage, sauce diablo and burnt orange

Dark chocolate pave

With blackberry sorbet and honeycomb

Still or Sparkling Glenlivet water, tea, coffee and homemade petits fours all included.

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*We are happy to accommodate those who have special dietary needs.
Please speak with one of our team members regarding any dietary requirements or allergies.*

MENU DU JOUR

Available Tuesday to Saturday 12.00-14.30 and 17.00-18.30

3 COURSES **£21.95**

STARTERS

Salmon cured in whisky

with spiced tomato and red pepper salsa

Pressed tomato terrine

with chilled roquette soup and black olive crumble

Terrine of pheasant and ham hock

with apple and sherry compote

MAINS

Roast cod

with mussel and ham broth

Pressed pork belly

with smoked pumpkin and chestnut crumble

Braised beef cheeks

with red cabbage, sauce diablo and burnt orange

DESSERT

Mandarin delice

with pomegranate sorbet and mint

Spiced quince crumble

with vanilla ice cream

Dark chocolate pave

with blackberry sorbet and honeycomb

Cheese board

oatcakes, red onion confit and quince jelly

£2 Supplement

Side Orders

Roast root vegetables

Caramelised sprouts and kale

Traditional roast potatoes

£3.95

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ALA CARTE

3 COURSES **£45.00**

STARTER

Terrine of pheasant and ham hock

with pickled root vegetables, date and black tea puree

Pressed tomato terrine

with chilled roquette soup, sheep's milk ricotta and black olive crumble

Halibut tartare

with gin and Campari, pink grapefruit and red pepper

Daube of beef

With red cabbage, sauce diablo and burnt orange

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ALA CARTE

MAIN COURSE

Venison loin and croquette

with smoked pumpkin puree and chestnut crumble

Sole fillet

with crispy Jerusalem artichoke, pickled white raisins, pear and chive beurre blanc

Roast cod

Sprouting broccoli , crispy mussels and ham broth

Honey glazed pork shank

with caramelised apple, sherry compote and potato puree

Side Orders

Roast root vegetables

Caramelised sprouts and kale

Traditional roast potatoes

£3.95

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ALA CARTE

DESSERT

Mandarin delice

with pomegranate sorbet and mint

Spiced quince crumble

with vanilla ice cream

Dark chocolate pave

With blackberry sorbet and honeycomb

Cheese board

oatcakes, red onion confit and quince jelly

Supplement

Tea or coffee

Served with petit fours

included

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CHEESE BOARD

oatcakes, red onion confit and quince jelly

Durrus

Raw cow's milk, traditional rennet. A semi-soft cheese from County Cork in Ireland. Its rind is washed with brine which gives it a rich flavour on the outside and a nutty, buttery flavour in the middle.

Lanark Blue

Raw sheep's milk, vegetarian rennet. A lovely light flavoured blue cheese with hints of slate and a mineral finish. One of Scotland's finest cheeses

Landana 500

Pasteurised cow's milk, traditional rennet. Aged for 500 days, this is a Gouda style cheese from the central Netherlands. Sweet and nutty with crystals throughout, this cheese is spectacular.

Auld Reekie

Raw cow's milk, traditional rennet. A two-day curd cheese from Royal Deeside near Aberdeen it starts life as Cambus O'May and is then lightly smoked over whisky barrel shavings. Light and buttery with a melt in the mouth texture.

Landana Rosso

Pasteurised goat's milk, traditional rennet. A lovely hard goat's cheese that has flavours of berries.

Rachel

Raw goat's milk, vegetarian rennet. A semi-firm goats cheese from Somerset with fruity, floral notes.

Manchego

Made in the La Mancha region of Spain from the milk of sheep of the manchega breed. well-developed notes of rich butter, raw brazil nuts and grassy pastures, the finish is round and long lasting with a touch of lanolin lingering on the palate.

	Supplement
4 cheese board	£2.00
5 cheese board	£4.25
6 cheese board	£6.25
7 cheese board	£8.25

Wine suggestions

Rivesaltes Ambre Domaine Fontanel	£8.50/50ml
10 year old Tawny, Sandeman, Portugal	£6.00/50ml
20 year old Tawny, Sandeman, Portugal	£8.00/50ml

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VEGETARIAN MENU

3 COURSES **£33.75**

STARTER

Pressed tomato terrine

with chilled roquette soup and black olive crumble

Caramelised celeriac velouté

with whipped blue cheese and apple

MAIN COURSE

Pithivier of pumpkin and chestnut

with smoked pumpkin puree, red cabbage and sauce diablo

Apple and hazelnut croquette

pickled root vegetables, black tea and date, potato puree

Side Orders

Roast root vegetables

Caramelised sprouts and kale

Traditional roast potatoes

£3.95

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