

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 surprise you with today's menu.

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

Pan seared Orkney scallop

chestnut puree, fennel, apple, Scottish leeks

Terrine of Ayrshire pork, baby black pudding

compressed caramelized apple, tomato jam, homemade brioche

Sole fillet

crispy Jerusalem artichoke, pickled white raisins, pear gel, chive beurre blanc

Glazed cheek of Black Isle beef

polenta, roasted cauliflower, scurvy-grass

Crowdie semifreddo

lemon curd and gingerbread

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 **£29.00**

STARTERS

Parsley root velouté

crispy hens egg, truffle cream

Salmon Mi-Cuit

beetroot, smoked cod roe, rye crisp

Terrine of Ayrshire pork, baby black pudding

compressed caramelized apple, tomato jam, homemade brioche

MAINS

Seared North Sea cod

chorizo, spinach, butter beans

Slow cooked belly of Ayrshire pork

fennel, braised leek, apple, pork sauce

Glazed cheek of Black Isle beef

polenta, caramelised cauliflower, scurvy-grass

DESSERT

Crowdie semifreddo

lemon curd, gingerbread

Rhubarb & custard

compote, meringue, custard, parkin sponge, ginger cream

Milk chocolate & peanut butter

sea buckthorn sorbet

Selection of farmhouse cheese from I.J. Mellis

oatcakes, red onion confit and quince jelly

£2 Supplement

Side Orders

Butter beans, chorizo

Green beans, gremolata, feta cheese

Skirlie potatoes, pancetta, chives, Scottish oats

£3.95

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ALA CARTE

3 COURSES **£45.00**

STARTER

Terrine of Ayrshire pork, baby black pudding

compressed caramelized apple, tomato jam, homemade brioche

“French onion”

whole baked onion, smoked onion puree, onion chutney, onion broth, cheese crouton

Pan seared Orkney scallop

chestnut puree, fennel, apple, Scottish leeks

Glazed cheek of Scotch beef

polenta, roasted cauliflower, scurvy-grass

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ALA CARTE

MAIN COURSE

Loin of Perthshire roe deer

faggot, celeriac & yeast puree, cabernet sauvignon vinegar gel, venison sauce

Sole fillet

crispy Jerusalem artichoke, pickled white raisins, pear gel, chive beurre blanc

Butter poached North Sea cod

spiced aubergine, miso & wild garlic, cashew & curry leaf crumble

Slow cooked belly & fillet of Ayrshire pork

fennel, braised leek, apple, pork sauce

Side Orders

£3.95

Butter beans, chorizo

Green beans, gremolata, feta cheese

Skirlie potatoes, pancetta, chives, Scottish oats

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ALA CARTE

DESSERT

Crowdie semifreddo

lemon curd, gingerbread

Rhubarb & custard

compote, meringue, custard, parkin sponge, ginger cream

Milk chocolate & peanut butter

sea buckthorn sorbet

Selection of farmhouse cheese from I.J. Mellis

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

Anster

A fresh and crumbly textured cheese.

Acidic with a fruity back taste. Similar to Wensleydale.

Ingredients: Raw cows' milk, salt & traditional rennet.

East Fife, Scotland.

Hebridean Blue

Scotland's take on a classic Stilton. Aged for 8 months this blue cheese made by the Reid family, is a wonderfully subtle and creamy blue. Salty and tangy with a creamy texture. The Reid's herd is made up mostly of Friesian cows, with some Jersey,

Ayrshire and Swiss Reds and are looked after by their son – Garth.

Ingredients: Raw cow's milk, salt & traditional rennet.

Isle of Mull, Scotland.

Smoked Gubbeen

A smoked washed rind cheese made by the Ferguson family in West Cork. Nutty and sweet in flavour with a springy and semi soft texture. The flavour of smoke is delicate.

It has lovely air bubbles which create a light taste. We age it for a further month to allow the cheese to form more of a rind and develop strong characteristics.

Ingredients: Pasteurised cow's milk, salt and traditional rennet.

West Cork, Ireland.

Eve

A soft and fruity goat's cheese made in Somerset, England. This small round of cheese is made with goat's milk, washed in Somerset cider brandy and wrapped in vine leaves. The goat's milk gives the cheese a nice sharp flavour with the cider providing a nice and fruity back taste. The vine leaf gives the cheese an unexpected texture. An all-round surprising but lovely cheese.

Ingredients: Raw goat's milk, salt & vegetarian rennet.

Somerset, England.

Tomme de Savoie

Made from skimmed milk thus the fat content is less, this is a semi-soft cow's milk cheese from the Savoie region of the French Alps. A mild flavour but with a very satisfying taste nonetheless. Tomme de Savoie has a dense texture and a robust grey rind. It has floral notes and a slight peppery edge.

Ingredients: Raw cow's milk, salt & traditional rennet.

Haute, France.

4 cheese board

5 cheese board

Supplement

£2.00

£4.25

Wine suggestions

Rivesaltes Ambre Domaine Fontanel

10 year old Tawny, Sandeman, Portugal

20 year old Tawny, Sandeman, Portugal

£8.50/50ml

£6.00/50ml

£8.00/50ml

VEGETARIAN MENU

3 COURSES **£33.75**

STARTER

“French onion”

whole baked onion, smoked onion puree, onion chutney, onion broth, cheese crouton

Parsley root velouté

crispy hens' egg, truffle cream

MAIN COURSE

Cauliflower falafel

spiced chickpeas, cashew & curry leaf crumble, picked cauliflower

Roasted organic beetroot

homemade goats curd, peanut & cocoa nib crumble, fermented beetroot

Side Orders

Green beans, gremolata, feta cheese
Skirlie potatoes, chives, Scottish oats

£3.95

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