

Sample menu, subject to seasonal changes

THE DINING
ROOM
28
QUEEN ST.

THE MENU



HOSPITALITY
AWARDS
2017-2018

**RESTAURANT
OF THE YEAR
SCOTLAND
WINNER**



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TASTER MENU

Five course taster menu **£60.00**

Wine or whisky pairing **£35.00**

Soused Mackerel

oyster emulsion, fermented beetroot, horseradish cream

Terrine of Ayrshire pork, baby black pudding

compressed caramelised apple, tomato jam, homemade brioche

Pan fried Gigha halibut

tomato, razor clams, courgette, basil purée

Slow cooked beef short rib

watercress, potato terrine, wild Scottish leek, beef sauce

Crowdie semifreddo

lemon curd, gingerbread

Tea or coffee

petit fours

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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.*

Tables of eight or more will have a 10% service charge added to the bill.

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MENU DU JOUR

Available Tuesday to Saturday 17.00 – 18.30

3 COURSES **£29.00**

STARTERS

Terrine of Ayrshire pork, baby black pudding

compressed caramelised apple, tomato jam, homemade brioche

Soused Mackerel

oyster emulsion, fermented beetroot, horseradish cream

Velouté of white turnip

crispy hens egg, olive oil

MAINS

Pan fried Sea Bass

courgette & basil purée, roasted courgette, tomato dressing

Slow cooked belly of Ayrshire pork

hispi cabbage, celeriac remoulade, cashew nut crumb

Slow cooked beef short rib

watercress, potato terrine, wild Scottish leek, beef sauce

DESSERT

Scottish strawberries

strawberry gel, elderflower compressed strawberry, lime & basil sorbet

Rhubarb & custard

poached pink rhubarb, ginger custard, rhubarb purée, meringe, rhubarb sorbet

Chocolate & espresso ganache

caramelised white chocolate, passion fruit gel, yuzu, potato ice cream

Selection of farmhouse cheese from I.J. Mellis

oatcakes, red onion confit and quince jelly

£2 Supplement

Side Orders

Heritage potato salad

Green beans, gremolata, feta cheese

Peas a la Francaise

£3.95

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ALA CARTE

3 COURSES **£45.00**
Additional cheese course **£6.50**

STARTER

Terrine of Ayrshire pork, baby black pudding

compressed caramelised apple, tomato jam, homemade brioche

Velouté of white turnip

brown crab, horseradish cream

Pan seared Orkney scallop

asparagus custard, samphire, sauce vierge

Tartare Scotch Beef

egg yolk purée, oyster, parmesan

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ALA CARTE

MAIN COURSE

Spring lamb 3 ways: Harissa spiced shoulder, slow cooked belly, loin
peas, broad beans, pistachio & mint pesto

Sole fillet

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

Pan fried Gigha halibut

tomato, razor clams, courgette, basil purée

Slow cooked belly & fillet of Ayrshire pork

hispi cabbage, celeriac remoulade, cashew nut crumb

Slow cooked beef short rib

watercress, potato terrine, wild Scottish leek, beef sauce

Side Orders

Heritage potato salad
Green beans, gremolata, feta cheese
Peas a la Francaise

£3.95

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ALA CARTE

DESSERT

Scottish strawberries

vanilla parfait, strawberry gel, elderflower compressed strawberry, lime & basil sorbet

Rhubarb & custard

poached pink rhubarb, ginger custard, rhubarb purée, meringue, rhubarb sorbet

Chocolate & espresso ganache

caramelised white chocolate, passion fruit gel, yuzu, potato ice cream

Selection of farmhouse cheese from I.J. Mellis

oatcakes, red onion confit and quince jelly

£2 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.

Supplement

4 cheese board

£2.00

5 cheese board

£4.25

Wine suggestions

Rivesaltes Ambre Domaine Fontanel

£8.50/50ml

10 year old Tawny, Sandeman, Portugal

£6.00/50ml

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VEGETARIAN MENU

3 COURSES **£33.75**

STARTER

Grilled wye valley asparagus

custard, sauce vierge

Velouté of white turnip

crispy hens egg, olive oil

MAIN COURSE

Goats cheese ravioli

pistachio & mint pesto, spring greens, olive oil

Roasted organic beetroot

cora linn cheese, peanut & cocoa nib crumble, fermented beetroot

Side Orders

£3.95

Heritage potato salad

Green beans, gremolata, feta cheese

Peas a la Francaise

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