

DESSERTS

Very sticky toffee pudding with Caol Ila butterscotch	£5.25
Toasted marshmallow and toffee banana gateau ginger snap, chocolate sauce	£5.25
Honey roast parsnip crème brûlée, thyme ice cream	£5.25
Spiced apple cake, Pedro Ximenez, roast fig and apple compote	£5.25
White chocolate and Baileys semi freddo	£5.25
Today's Scottish cheese board	£7.25
Coffee and fudge	£3.00

DESSERT WINE

Banyuls Rimage 'Les Clos de Paulilles', Roussillon, France 2006 Very rich sweet fortified red wine with prune, mocha, caramel and herby flavours, absolutely superb with chocolate desserts or strong cheeses.	Bottle	125ml	£22.75
Petit Manseng Doux, Cuvée St Clement, Cabidos, Comté Tolosan, France 2005 Deliciously sweet, with citrus and spice aromas, with plenty of honey on the palate.			£28.95
Monbazillac 'Ancienne Cure' Dordogne, France 2005 Honey and marzipan dominate the palate with confied orange peel and spice characters.			£17.25
Please ask for our liqueur, whisky and cognac selection			£5.95

Our Ethos

Lisa and I would like to welcome you to Wedgwood The Restaurant

This season's menu, once again, reflects our passion for food and wine. Our commitment to you is to use the finest seasonal produce we can source, creating innovative dishes that will please all your senses. We believe that dining shouldn't be rushed, so if you are time poor, please let us know and we will do our utmost to accommodate your needs.

You may have noticed that we have enhanced our wine list with additional red and white wines from both the Old World and New World. These have been personally chosen by us to complement the dishes on our menu. We are more than happy to help you chose the right wines for your meal, so please don't hesitate to ask. While mulling over our menu, we'd like to invite you to take advantage of our deciding time option. With a glass of Champagne and a taste of today's canapés, it's a perfect start to your meal. We hope that you enjoy your time with us and 'haste ye back'.

Sláinte

Paul Wedgwood & Lisa Channon

DECIDING TIME

Glass of Comte de Dampierre Champagne and today's amuse bouche selection £9.95

STARTERS

Aubergine fritter, gazpacho sauce, rocket pesto £5.95 ✓

Surf, earth and turf soup £6.50
beef, scallops and beetroot, spring onion and shellfish oil

Pan fried pigeon, haggis, neeps and tatties, rich red wine jus £7.25

Chickpea and beluga lentil falafel, Tzatziki, chilli oil £6.75 ✓

Panko and black sesame crusted mullet, wasabi mayonnaise, soy sauce £6.95

Baked pilchard, roast chestnut and squash butter, rocket and parmesan £7.95

Confit Pork Belly £6.95
rocket, sweet pickled apples, crisp black pudding, tarragon aioli

Lightly curried sweet potato and coconut veloute, vegetable crisps, balsamic mint oil £6.50 ✓

Diver caught king scallops £9.25
crispy smoked ham, smoked garlic Caesar

Sticky sesame beef with chilli rocket £8.25

Tiger prawn, tomato and vine leaf 'lasagne' £7.95

Seafood ceviche, ras el hanout, pomegranate, lime, ginger £8.95

A complimentary intermediate course will be served after your choice of starter

MAINS

Pesto crumbed hake, blue cheese and mussel "mornay" £16.95

Fillet of Scottish lamb rolled in cous cous, pistachio and black onion seed £19.75
set on a gingered sweet potato purée with a cardamom cream sauce

Roast fillet of pork £16.50
pancetta, parsnip and sprout bubble and squeak, stroganoff sauce

Pheasant breast, smoked bacon, garlic sausage and bean cassoulet £17.25
braised cabbage and foraged Alexanders

Aubergine, goats cheese and spinach cannelloni £14.95 ✓
tomato and fennel gratin, caper and thyme sauce

Scottish fillet of beef served with Pont Neuf potatoes and ... £23.50
pepper, brandy and haggis cream or truffle jus

Gurnard, garlic wilted spinach, clam and chorizo butter £16.50

Black eye peas, beans, vegetables wrapped in vine leaves £13.95 ✓
lightly curried saffron cream

Diver caught King scallops wrapped in caul fat set on a bed of haggis £18.75
with a grain mustard and pepper sauce

Trio of Scottish fillets, pork, beef and lamb £16.95
pan fried with lemongrass, coconut and ginger, with wok fried Asian vegetables and crisp flour pancakes

Wild Scottish deer £23.95
with venison haggis, ragout of wild mushrooms, beetroot, basil pesto and truffled jus

Soy glazed salmon, beansprouts, hot and sour prawn broth £17.95

EXTRAS

Wild foraged salad £4.50

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