

DESSERTS

Bitter chocolate truffle cake, caramelised orange marmalade	£5.95
Very sticky toffee pudding with Caol Ila butterscotch	£5.95
Jellied apple terrine, berry coulis, sweet cicely sorbet	£5.95
Maple roasted turnip crème caramel, thyme ice cream	£5.95
Rhubarb and walnut tart with custard ice cream, crispy beetroot	£5.95
White chocolate and baileys semi freddo, pistachio cookies	£5.95
Today's Scottish cheese board	£7.50
Coffee and fudge	£3.50

DESSERT WINE

	Bottle	125ml
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.	£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	£5.95

Please ask for our liqueur, whisky and cognac selection

A discretionary 10% service charge will be added to the bill for tables of 6 or more

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 and Scottish mozzarella fritter £6.95 **v**
chilled tomato samorezo, rocket pesto

Surf, earth and turf soup £7.50
beef, scallops and beetroot, spring onion and shellfish oil

Pan fried pigeon, haggis, neeps and tatties, rich red wine jus £7.75

Chickpea and beluga lentil falafel £6.75 **v**
lemon, thyme and chilli salt, Tzatziki

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

Smoked paprika Mackerel, chorizo £7.95
gazpacho salad, sherry vinegar

Foraged nettle soup, poached quail egg, Lanarkshire blue cheese £6.90 **v**

Diver caught king scallops £10.95
parmesan crisps, smoked salmon, anchovy and Dijon dressing

Thai beef, pear and spring onion salad £8.75
sesame and honey dressing

Crab crème brulee, cheese biscuit £7.95

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

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

MAINS

Saffron scented coley, wilted greens, tomato and mussel Bouilliabaise £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

Pork belly, watercress, squash puree, clam marinara £16.75

Braised veal, potato fondant, garlic confit, parma ham, mushroom and tarragon cream £19.25

Courgette, Aubergine, goats cheese and spinach cannelloni £14.95 **v**
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

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

Trio of Scottish fillets, pork, beef and lamb £17.95
pan fried with lemongrass, coconut and ginger, with wok fried Asian vegetables and crisp flour pancakes

Diver caught King scallops wrapped in caul fat set on a bed of haggis £19.95
with a grain mustard and pepper sauce

Monkfish wrapped in seaweed, prune cous cous , curry oil £23.95

Wild Scottish deer £18.95
foraged wild leeks and mushroom, venison haggis, beetroot, basil pesto, truffled jus

Biltong crusted salmon, tartare cream

EXTRAS

Wild foraged salad £4.95
when available please ask for today's foraged choice

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