



CRINGLETIE

STARTERS

Pan Roasted Orkney Scallops

Bacon scented peas, caviar, apple crisp

Home Smoked Breast of Gressingham Duck

Braised red cabbage, orange gel, five spiced crumb

Balsamic Dressed Heritage Tomato

Whipped burrata, toasted pine nut, tarragon oil

MAIN COURSES

Cutlets of Borders Black Faced Lamb

Slow cooked neck, couscous, pied de mouton

Seared Fillet of Gigha Halibut

Sea vegetables, crushed Anya potato, mussel emulsion

Tartelette of Woodland Mushroom

Garden peas, carrot, roasted king oyster mushroom

DESSERTS

Free Standing Crème Brulee

Pistachio biscotti, strawberry compote

Malibu and Pineapple Jelly

Coconut granita, roasted baby pineapple, lime

Selection of Fine Cheeses

Artisan crackers, honeycomb, garden chutney

3 courses, tea or coffee with petit fours

£65



Welcome to the Sutherland Restaurant

Thank you for choosing to dine with us.

The Sutherland Restaurant is named in honor of the family who last occupied the estate as a private residence. Originally built by the Wolfe Murray's in 1860, a daughter of that family married Sir George Henry Sutherland in 1904. The painted ceiling above the fire-place was created to celebrate that wedding.

Sir George leased the estate from the Wolf Murray's from the date of his marriage until his son, Colonel Arthur Sutherland, bought the freehold in 1941. He retained ownership until his passing in 1962, following which it was sold and converted for hotel use.

In our operation of the Sutherland Restaurant we seek to observe the best traditions of *fine dining*, with our kitchen brigade focusing on the careful preparation of dishes and front of house team committed to high standards of table service in their presentation.

We select the best produce available in Scotland and the Borders and, where possible, include ingredients from our own 350 year old Walled Garden.

Scottish suppliers we are proud to work with include....

- John Gilmour Butchers East Lothian
- Campbells Prime Meats Lathallan
- Tweed Valley Venison Peebles
- George Campbell & Sons Fishmongers Perth
- I J Mellis Cheesemonger Edinburgh

Our wine list has been compiled in association with locally based *Wine Importers of Edinburgh* and we work closely with the *House of Joseph Perrier*.

We will do our best to accommodate any special dining requests and, if you have any special dietary requirements or allergies, please let us know.

Ith gu leoir!