



Welcome to the Sutherland Restaurant

Thank you for choosing to dine with us.

The Sutherland Restaurant is named in honour 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 fireplace was created to celebrate that wedding.

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 are extremely passionate about sustainability, ethical practices, and single origin ingredients. 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...

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| • Campbells Prime Meat | Lathallan |
| • Tweed Valley Venison | Peebles |
| • George Campbell & Sons Fishmongers | Perth |
| • St Brides Poultry | Strathaven |
| • I J Mellis Cheesemongers | Edinburgh |
| • John Gilmour Butchers | Macmerry |

Our wine list has been compiled in association with *Wine Importers of Edinburgh* and we work closely with *The House of Joseph Perrier* based in Châlons-en-Champagne.

The daily-changing menu seeks to provide a comprehensive dining experience reflecting all of the very best quality produce available in Scotland.

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

5 courses with tea or coffee & petit fours - £80.00 per person

Add the Amuse Bouche & Cheese courses - £95.00 per person



CRINGLETIE

Home-made bread & butter and chef's snack

Amuse Bouche

Wild mushroom risotto, cep powder, soy
(additional £4)

Squab Pigeon

Lollipop, pearl barley, kale

Salmon Mi-Cuit

Parisen potato, fish bone butter, brown shrimp

Breast of Guinea Fowl

Leg cannelloni, salsa verde, sweet potato

Chocolate Orange Mousse

Candied orange, orange sorbet

Selection of Fine Cheeses

Cringletie honeycomb, orchard chutney, frozen grapes
(additional £11)

Home-made Petit Fours

Loose leaf tea or coffee