



## 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 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.

Our Head Chef, Robin McCrindle, is passionate about sustainability, ethical practices, and single origin ingredients. He selects the best produce available in Scotland and the Borders and, where possible, includes ingredients from our own 350-year-old Walled Garden.

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

- P R Duff Butchers Wishaw
- Tweed Valley Venison Peebles
- George Campbell & Sons Fishmongers Perth
- St Brides Poultry Strathaven
- I J Mellis Cheesemongers Edinburgh
- Ochil Foods Auchterarder

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*.

The daily changing menus Chef Robin creates, seek to provide a comprehensive dining experience reflecting all of his passion and the very best quality produce available in Scotland.

Changing daily, the menu offers 7 & 9 course options, with appropriate price variations.

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.

**Dinner of 7 courses - £75.00**

**Dinner of 9 courses - £95.00 (Including supplements)**



# CRINGLETIE

## Snacks

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### **Butternut Squash Risotto**

Sage foam, aged parmesan  
(£6 supplement)

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### **Woodland Mushroom Parfait**

Fennel, sherry, crackers

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### **Roasted Gigha Halibut**

Leek, caviar, butter sauce

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### **Fillet of Aged White Park Beef**

Glazed salt beef, carrot, fondant potato

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### **Selection of Fine Cheeses**

Artisan crackers, honeycomb & *Cringletie* orchard chutney  
(£14 supplement)

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### **Apple Crumble**

Apple sorbet, custard

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### **Frozen Vanilla Parfait**

Forced rhubarb meringue, rhubarb jus

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### **Home-made Petit Fours**

Loose leaf tea or coffee