



## 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 Wolfe 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!***



# CRINGLETIE

## AMUSE BOUCHE

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## STARTERS

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### **Guinea Fowl and Ham Hock Terrine**

Balsamic gel, solferino vegetables, herb crouton

### **Home Smoked Breast of Gressingham Duck**

Seaweed tuille, basil oil, pickled cucumber

### **Whipped Goats' Cheese Mousse**

Pickled beetroot, candied walnut, red wine reduction

### **Sweet Potato and Chilli Soup**

Spiced dukkha, lemon oil

## MAIN COURSES

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### **Charred Sirloin of Belted Galloway**

Crispy braised shin, thyme scented pomme dauphine, pepper sauce

### **Pan-Seared Line Caught Hake**

Smoked haddock chowder, breaded mussels, saffron potatoes

### **Aged Parmesan Risotto**

Woodland mushroom, vegetable crisps

## PRE-DESSERT

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## DESSERTS

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### **Garden Rhubarb Panna Cotta**

Honey granola, raspberry jelly, poached rhubarb

### **Chocolate and Hazelnut Delice**

Dulce de leche, mascarpone cream, poppy seed sugar glass

### **Selection of Fine Cheeses**

Artisan crackers, honeycomb, garden chutney, frozen grapes

5 courses with loose leaf tea or coffee and petit fours

£75 per person

Please inform our Front of House Team regarding any food allergies or intolerances.