



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.

Menu includes home-made bread & chef's snack at the beginning and a choice of loose-leaf tea or coffee with petit fours after your meal.

The menu can be adapted to a **5-course *Tasting Menu*** for £85 per person.

or a **7-course *Tasting Menu*** for £105 per person.

Please ask the Waiting Staff for a copy of this evening's tasting menu.

Add a ***Wine Flight*** to complement the 5 dishes for £60 per person.

(G) Gluten Free, (G*) Gluten Free available, (DF*) Dairy Free available (V) Vegetarian, (V*) Vegan available

Please inform our Front of House Team regarding any food allergies or intolerances.
Please note that due to the nature of our business, we cannot guarantee all food is free from traces of allergenic ingredients, however the utmost care will be taken during dish preparation.



CRINGLETIE

STARTERS

Soup of the day (V) (G)

Freshly baked home-made bread

Chicken Liver Parfait (G*)

Garden apple chutney, crostini

Braised Pork Cheek (G) (DF)

Celery, walnut, mayonnaise, pear

Hot-smoked Steelhead Trout (G) (DF)

Pickled cucumber, dill mayonnaise, trout roe

MAIN COURSES

8oz Ribeye of Beef (V) (G)

Pommes frites, oven-dried tomato, grilled mushroom, bearnaise sauce

Loin of Tweed Valley Venison (G)

Celeriac purée, watercress, berry jus

Baked Halibut (G) (DF)

Prawn bisque, aioli, herbs, croutons

Sweet & Sour Aubergine (V) (G)

Lemon polenta, rocket

SIDES

Chips Boiled potatoes Seasonal vegetables Side salad

DESSERTS

Chocolate & Hazelnut Ganache (G*)

Feuilletine crisp, crème fraîche

Pear & Frangipane Tart

Crème anglaise, vanilla ice cream

Vanilla Crème Brûlée (G*)

Pistachio, lemon biscotti

Selection of Scottish Cheeses (G*)

Orchard chutney, honeycomb, frozen grapes, artisan crackers

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