

DESSERTS

Chocolate and espresso crème brûlée £5.25

Pineapple 'gazpacho', red berries
with mint granita £5.25

Goats cheese semi freddo
with honeyed beetroot, passion fruit, fennel sorbet £5.25

Very Sticky toffee pudding
with caol ila butterscotch £5.25

Peanut butter pudding
with banana ice cream, caramel £5.25

Today's Scottish cheese board £7.25

Coffee and fudge £3.00

DESSERT WINE

Banyuls Rimage 'Les Clos de Paulilles', Roussillon, France 2006
Very rich sweet fortified red wine with prune, mocha, caramel and herby flavours,
absolutely superb with chocolate desserts or strong cheeses. £22.75

Petit Manseng Doux, Cuvée St Clement, Cabidos,
Comté Tolosan, France 2005
Deliciously sweet, with citrus and spice aromas, with plenty of honey on the palate. £28.95

Montbazillac 'Ancienne Cure' Dordogne, France 2005
Honey and marzipan dominate the palate with confied orange peel and spice characters. £17.25 £5.95

Please ask for our liqueur, whisky and cognac selection

Our Ethos

Lisa and I would like to welcome you to Wedgwood The Restaurant

This season's menu, once again, reflects our passion for food and wine. Our commitment to you is to use the finest seasonal produce we can source, creating innovative dishes that will please all your senses. We believe that dining shouldn't be rushed, so if you are time poor, please let us know and we will do our utmost to accommodate your needs.

You may have noticed that we have enhanced our wine list with additional red and white wines from both the Old World and New World. These have been personally chosen by us to complement the dishes on our menu. We are more than happy to help you chose the right wines for your meal, so please don't hesitate to ask. While mulling over our menu, we'd like to invite you to take advantage of our deciding time option. With a glass of champagne and a taste of today's canapés, it's a perfect start to your meal. We hope that you enjoy your time with us and 'haste ye back'.

Sláinte

Paul Wedgwood & Lisa Channon

DECIDING TIME

Glass of comte de dampierre champagne and today's amuse bouche selection £9.95

STARTERS

Confit pork belly rocket, sweet pickled apples, crisp black pudding, tarragon aioli	£6.95
Roast pepper and goats cheese salad toasted pine nuts, black olives, basil oil	£6.50 V
Surf, earth and turf soup beef, scallops and beetroot, spring onion and shellfish oil	£7.95
Tiger prawn, tomato and vine leaf "lasagne"	£7.95
Sticky sesame beef and chilli rocket	£8.25
Pan fried pigeon, haggis, neeps and tatties, rich red wine jus	£6.95
Aubergine fritter, gazpacho sauce and rocket pesto	£5.95 V
Panko and black sesame crusted mullet, wasabi mayo, soy and oyster sauce	£6.95
Diver caught king scallops crispy smoked ham, smoked garlic Caesar	£9.25
Wild watercress cappuccino	£5.75 V

A complimentary intermediate course will be served after your choice of starter

MAINS

Fennel, walnut and tomato risotto, foraged leaves £12.15 V

Pork fillet, bubble and squeak, madiera jus £15.95

Scottish fillet of beef served with Pont Neuf potatoes and ... £23.50
pepper, brandy and haggis cream or Truffle jus

Diver caught King scallops wrapped in caul fat set on a bed of haggis
with a grain mustard and pepper sauce £18.75

Crisp sea bream, smoked haddock brandade, roast tomato, crab bon bons £17.95

Black eye peas, beans, vegetables
wrapped in vine leaves, lightly curried saffron broth £13.15 V

Fillet of Scottish lamb rolled in cous cous, pistachio and black onion seed
set on a gingered sweet potato puree with a cardamom cream sauce £18.50

Roast salmon and pancetta
with rosemary and peas, spring onion nage £17.95

Trio of Scottish fillets, pork, beef and lamb
pan fried with lemongrass, coconut and ginger, with wok fried asian vegetables and crisp flour pancakes £16.95

Wild scottish deer
with venison haggis, ragout of wild mushrooms, beetroot, basil pesto £23.95

EXTRAS

Wild foraged salad £4.50

If you have any special dietary requirements, or an allergy please inform the restaurant staff