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# FINE DINING

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£55 per head

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## STARTER

**Spelt & Wild Mushroom Risotto**  
Wild Mushroom Veloute

**West Coast Mussel and Lobster Ragout**  
Micro Herb Salad

**Rabbit, Venison and Pancetta Terrine**  
Balsamic Caramel Sauce

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## MAIN COURSE

**Locally Reared Beef Fillet**  
Dripping Fondant Potato, Roast Garlic & Shallots, Squash Puree and Oxtail Jus

**Lemon Sole**  
Fillet of Lemon Sole, Fennel, Salsify, Langoustine tails & Espuma,  
Tomato and Basil Presse

**Wild Crab Ravioli**  
Forager Mushrooms, Manchego, Shaved Truffle and Garlic Oil

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## DESSERT

**Double Chocolate Tart**  
Raspberry & Rosemary Sorbet

**Vanilla Panna Cotta**  
Wild Strawberry Syrup

**Apple Tart Tatin**  
Lavender Ice Cream

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## TO FOLLOW

**A Selection of Brodies of Edinburgh Loose Leaf & Herbal Tea**  
**Luxury Brodies of Edinburgh Filter Coffee**  
**Grand Marnier, Glayva or Benedictine Liquor**



**HARTREE ESTATES**

[www.hartree-estates.co.uk](http://www.hartree-estates.co.uk)