

## Our Ethos

Here at Wedgwood we are passionate about food and the enhancement of the dining experience through the addition of some excellent wines from around the world. We have also selected some excellent beers for those who prefer to compliment their meal with an ale or a lager. We use high quality traditional Scottish produce in an international style that incorporates herbs and spices from the four corners of the Earth.

We like to source our ingredients from as close to our doorstep as possible to ensure we use the freshest local produce where available.

We want your dining experience to be special so we also offer you the chance to start your evening with a glass of house champagne or a bottle from our champagne list.

For future occasions if you have individual requirements or special requests for personal favourites, let us know when you make your booking and we will endeavour to satisfy them.

Enjoy your meal with us today and "haste ye back".

**Paul Wedgwood & Lisa Channon**

## STARTERS

Rocket and dunsyre blue tart with red pepper syrup	£5.25	▼
Beer battered baby squid tails stuffed with a garlic and red onion and couscous	£5.95	
Blue fin tuna roulade with coriander lime chilli and soy with wasabi caviar	£7.25	
Scottish goat's cheese and beetroot salad with a walnut, seed and honey dressing	£6.25	▼
Brown onion and Thyme tea with liver parfait and root vegetables	£4.95	
Smoked salmon, crab and avocado gateau with lime pickle	£7.50	
Saffron, leek and chilli risotto	£6.25	▼
Diver caught scallops and crispy smoked ham with with a smoked caesar dressing	£8.35	
Sticky sesame beef with chilli rocket	£7.25	
Tiger prawn, tomato and vine leaf lasagne	£7.95	

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

## MAINS

Fillet of lamb rolled in cous cous, pistachio and black onion seed set on a gingered sweet potato puree with a Cardamom cream sauce	£16.50	
Tian of aubergine, field mushrooms and goats cheese with pickled wild mushrooms	£10.95	▼
Diver caught king scallops wrapped in caul fat set on a bed of haggis with a grain mustard and pepper sauce	£16.95	
Honey roast duck breast with crisp seaweed and a sweet and sour plum and star anise sauce	£15.95	
Roast fillet of pork with creamed cabbage, black pudding, crisp pancetta and potato fondant with a Madeira jus	£14.50	
Chicken breast stuffed with smoked cheese and mushroom wrapped in pancetta in a Scottish wild mushroom cream	£13.95	
Scottish fillet of beef served with Pont neuf potato's and – Pepper brandy and haggis cream or Truffle jus	£18.95	
Chilled salmon with an oat and crab crust and a spiced pea soup	£15.75	
Seared tuna on a bean salad with a pink grapefruit, fennel, and caper dressing	£15.75	
Char grilled vegetable and noodle salad with coconut and a pistachio nut pesto	£10.95	▼
Roast cod loin on a sauté of sweet potato, asparagus, chorizo and vine cherry tomato with smoked paprika and white wine fume	£13.95	
A trio of Scottish fillets flattened and pan fried with lemongrass, coconut and ginger on wok fried Asian vegetables with crisp rice flour pancakes	£16.95	

## SOMETHING SWEET

Vanilla and green tea panna cotta with chocolate sauce	£4.50
Summer fruit champagne jelly with apple sorbet	£4.50
Very sticky toffee pudding with a Caol Islay butterscotch	£4.50
Chocolate and beetroot cake with coconut ice cream	£4.50
Iced nougatine parfait with mango and mint salsa	£4.50
Today's cheese board	£6.00