



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 |
| • David Lowrie Fishmongers | Anstruther |
| • St Brides Poultry | Strathaven |
| • Errington Cheese | Carnwath |
| • Tweed Trotters | Peebles |

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.

This menu includes home-made bread & chef's snack at the beginning of your meal and loose-leaf tea or coffee with petit fours to finish.

In addition to the A La Carte menu, we also offer a *5-course Tasting Menu* or a *7-course Tasting Menu* for a £20 per person supplement.

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

Add a *Wine Flight* to complement the 5 dishes for £65 per person.

A 10% discretionary service charge will be applied to the final bill

(G)(*G) Gluten free or on request (D)(*D) Dairy free or on request (V) (*V) Vegetarian or Vegetarian/Vegan on request

We will do our best to accommodate any special dining requests and, if you have any particular dietary requirements or allergies, please let us know. 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.



STARTERS

House Ceasar (*G) (*D) (*V)

Cos lettuce, bacon, crouton, anchovies, aged parmesan (make it a main £22.95)

Corn-fed Chicken-Liver Parfait (*G)

Brioche, marmalade

Smoked Haunch of Tweed Valley Venison (G)

Baked yoghurt, elderberries, pear

Tomato Tarte Tatin (*D)

Garden herb salad

MAIN COURSES

Grilled Ribeye (*G) (D)

Rocket salad, skin-on fries, bearnaise

Roasted Breast of Corn-fed Chicken (*G) (*D)

Pomme duchesse, baby leeks

Fish of the Moment (*G) (*D)

See waiting staff for details

Butternut Squash Risotto (V) (G) (*D)

Chimichurri butternut squash, parmesan, celery leaf

SIDES

Boiled potatoes

Chip

Seasonal vegetables

Side salad

DESSERTS

Frangipane Tart

Shortbread pastry, strawberries, almond mousse

Summer Pudding

Raspberries, brioche, champagne jelly

Chocolate Marquise

Home-made shortbread, tuile

Trio of Sorbets (G) (D)

Tempered chocolate

Selection of Fine Cheeses (*G)

Orchard chutney, honeycomb, frozen grapes, artisan crackers

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