

Our Ethos

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

What a great past few years we have had, we were delighted to be included in the Sunday Times Top 100 restaurants in the UK in 2015, an accolade which is based purely on guest reviews and our wine list was announced as the best in Scotland, this decision was made based on our pricing, range of wines and team training - what an honour! In September 2016, we were thrilled to be named the Best Restaurant outside of London by the readers of the Food and Travel Magazine, we have just received news that we have been shortlisted again for this award, we would love to count on you for your vote again.

As the summer season is now upon us, our commitment to you is to use the finest seasonal produce we can source, creating innovative dishes that will please all your senses. Foraged leaves and herbs are abundant at this time of year and you will see those entwined with our dishes and also served as a wonderful accompaniment in the form of our wild foraged salad. Paul will also be hosting a wild foraged walk and experience in October. Please do enquire for more information.

Food and wine are such a passion of ours that 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.

Our wine list is continually changing and we are always excited to bring new and interesting wines for you to try. We are more than happy to help you choose 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 Blanc de Blancs or Ruinart Brut 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 & Lisa Wedgwood

DECIDING TIME

Today's amuse bouche selection and a glass of Blanc de Blancs £10.00

Alternatively try a glass of R de Ruinart £10.00 supplement

A selection of non alcoholic drinks are also available

STARTERS

Isle of Mull cheddar and onion bread and butter pudding confit tomato, fennel ice cream, soused fennel	£8.95	V
Douglas fir cured Scottish salmon pink grapefruit, spring onion, sorrell, rye	£9.50	
Juniper crusted red deer carpaccio smoked gin, fennel, spelt	£9.95	
Sound of Mull diver caught scallops cauliflower korma, pineapple, capers, pistachio and peanut dust	£12.95	
Wild watercress veloute poached quails egg, St Duthac's blue	£7.95	V
Flame grilled mackerel rhubarb vinegar, sweet potato, cucumber, crisp noodle	£9.25	
*Wood pigeon haggis, neeps and tatties	£10.95	
Lobster thermidor crème brûlée smoked dulce bloody mary sorbet, parmesan shortbread, caviar, lobster oil	£9.95	
Chicken and birch boletus galantine mustard mayonnaise, radish	£8.95	

**please note the pigeon may contain shot

MAINS

Sea bass	£18.95	
aubergine caponata, crushed chive potato, artichoke		
Basil and ricotta rotolo	£16.50	V
asparagus, pesto, seed granola		
Loin of venison	£23.50	
black pudding and apple bon bon, cauliflower, smoked paprika, charred spring onion		
Spiced monkfish	£20.95	
crab and beach coriander bhaji, pancetta, lentils, herb yoghurt		
Confit sea trout	£19.95	
lettuce, peas, sandwort, lemon		
Fillet and shin of Buccleuch beef	£29.95	
potato puree, asparagus, roast onion, red wine jus		
Salt baked celeriac	£16.50	V
grilled oyster mushroom, pear, blue cheese, coffee, endive		
Loin and crisp breast of Scottish lamb	£21.00	
braised new potatoes, broad beans, samphire		
Confit pork belly	£18.75	
crackling, roast cabbage, celeriac, watercress		

EXTRAS

Wild foraged salad leaves	£4.95
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If you have any special dietary requirements, or an allergy, please inform the restaurant staff

DESSERTS

Dark chocolate and grand fir cremeux buckwheat, toasted marshmallow, milk sorbet	£7.85
Very sticky toffee pudding Caol Ila butterscotch, vanilla ice cream	£7.85
Pistachio and rose filo tamarind, pomegranate	£7.85
Rhubarb meringue, Lagavulin and ginger jelly	£7.85
Blood orange, cardamom and chocolate tart crème fraiche	£7.85
Buttermilk pannacotta seaweed caramel, lemon cake, Innis and Gunn ice cream	£7.85
Coffee and petit fours	£5.00

DESSERT 'COCKTAILS'

Bramble kir royal fruits, sorbet, prosecco	£8.95
Peach and raspberry Bellini fruits, sorbets, prosecco	£8.95

CHEESE

Paul's selection of the very best of Scottish cheese with chutney, oatcakes, pickled apples	£9.95
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DESSERT WINE BOTTLE 125ML

Banyuls Rimage "Les Clos de Paulilles", Roussillon, France, 2013 - 50cl Very rich sweet fortified red wine with prune, mocha, caramel and herby flavours Absolutely superb with chocolate desserts or strong cheese	£34.00	£8.50
Petit Manseng Doux, Les Anesses, Domaine Cabidos, France, 2013 - 37.5cl Unusual sweet wine from the south of France. Bursting with tropical and quince characters, with hints of honey, low in alcohol but very fresh and well balanced	£21.00	£7.00
Late Harvest Sauvignon Blanc, Emiliana, Maule Valley, Chile, 2015 - 37.5cl With a tiny amount of Gewurztraminer, this sweet wine is backed up by good levels of refreshing acidity. Lightly perfumed on the nose, the palate is packed with apricot, orange peel, and ripe peach characters	£23.00	£7.75
Chardonnay, Scherube Auslese, Josef Umathum, Austria, 2009 - 37.5cl Fresh palate, dominated by sweet exotic fruits with hints of fig and pineapple	£34.00	

Please ask for our liqueur, whisky and cognac selection

A discretionary 10% service charge will be added to the bill for tables of 5 or more