



**PINKERTON'S**

## Spring and Summer

### Starters

Potted salmon  
Cucumber, creme fraiche and watercress  
Toast

Heritage tomato tartare  
Whipped crowdie  
Pickled summer vegetables

Seasonal primavera salad  
Whipped goats cheese

Edinburgh gin and beetroot cured salmon  
*Vegetarian alternative: Roasted baby beetroot and goats cheese*  
Pickled cucumber with dill oil  
Rye croutes and herb salad

Burrata  
Isle of Wight tomatoes  
Basil oil

Scottish salt cured beef  
*Vegetarian alternative: Pickled beetroot*  
Quails eggs  
Pickled cherries  
Parmesan  
Basil oil and mixed leaves



## Mains

Chicken breast  
Chargrilled vegetables  
Salsa verde  
Crushed tatties

Duck breast  
Warm summer slaw  
New potatoes  
Plum sauce

Sea bass  
Herby mashed potatoes  
Spring greens  
Tomato and fennel sauce

Lamb rump  
Minted new potatoes  
Green beans  
Lamb jus

Aberdeen Angus beef sirloin  
Chimichurri  
Rosemary roast potatoes  
Charred tenderstem broccoli

Scottish salmon with caper and dill crust  
Aubergine puree  
Herbed barley  
Seasonal greens



Vegetarian main options:

Saffron risotto  
Inverloch Goats cheese  
Sauté of baby courgettes

Aubergine schnitzel

Wild mushroom and baby leaf spinach wellington  
Chargrilled summer vegetables  
Salsa verde

Roasted mediterranean style Aubergine with a minty yogurt dip and  
pomegranate dressing

*Served with paired vegetables and potatoes*





## Desserts

Salted honey cheesecake  
Marmalade glaze  
Caramelised oranges  
Candied pistachios

Apricot frangipane tart

Yogurt and vanilla panna cotta  
Honey madeleine  
Summer berries

Traditional Cranachan

Chocolate mousse  
Pistachio tuille  
Scottish raspberries

Lemon Eton mess

*These are our seasonal menus and subject to change due to supplier availability.  
With advance warning we can cater for dietary requirements.  
Some dishes may vary depending on number of guests.*