

MENU

3 courses - £45 Pre-Order Only

STARTERS

Beetroot

whipped feta and dukkha (VG, GF)

Smoked Salmon Pate'

lime and crostini (V)

Celeriac Velouté

with truffle and hazelnut on sourdough

Pork Cheek

with apple puree and fennel slaw

MAIN EVENTS

Rump Cap Bourguignon

served with mashed potatoes and gremolata

Herb Crusted Cod

with new potatoes and romesco sauce

Braised Lamb Shank Cassoulet

(GF)

Jerusalem Artichoke Risotto

manchego and toasted pine nut dressing (VG)

SWEET & SCRUMPTIOUS

Baked Alaska

vanilla sponge, butterscotch sauce and meringue

Cheese and Stuff

Isle of Mull Cheddar, oatcakes and quince paste (V)

Honey White Chocolate Pannacotta

macerated berries, tuile (V)

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free

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