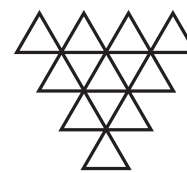


MENU



THE TAYBERRY

The Tayberry Vegetarian Menu

Cauliflower Soup, Soft Poached Hen Egg, Curry Oil

Toasted Cep Mushroom Brioche, Fig Compote, Truffle & Mushroom Vinaigrette, radish

12

Herb Gnocchi, Lyonnaise Onions, Confit Garlic, Parsley Emulsion

Roasted Pumpkin Risotto, Broccolini, Toasted Pumpkin Seeds, Samphire

25

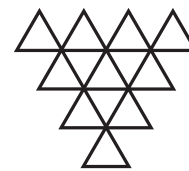
Strathdon Blue Cheese, Oat & Walnut Crumb, Apple Jelly, Pear & Thyme Sorbet

Baked Pink Grapefruit Custard, Signature Tayberry Sorbet, Candied Cumquat, Fennel & Poppyseed Crumble

12

6 course tasting menu £69

MENU



THE TAYBERRY

Tayberry A la Carte Menu

To Start

Wild Game Terrine, Cep Mushroom Brioche, Fig Compote, Truffle & Mushroom Vinaigrette
Tartare of Oak Smoked Himalayan Salt Beef, Capers, Charcoal Emulsion, Beetroot Condiment, Parmesan
Brown Crab & Salt Cod Scone, Sriracha, Pickled Radish, Apple, Dill
Smoked Haddock & Cauliflower Soup, Soft Poached Hen Egg, Curry Oil, Roast Ham

12

To Follow

Pollock Fillet Cooked la Plancha, Squash & Brown Crab Velouté, Broccolini, Toasted Sesame
18h Braised Beef Parcel, Bone Marrow & Hazelnut Crust, Hay Baked Carrots, Cavolo Nero, Creamed Potato
Pan Roast Pheasant, Lyonnaise Onions, Snails, Herb Gnocchi, Confit Garlic, Parsley Emulsion
Oak Smoked 18oz Chateaubriand, Dauphinoise Potato, Wild Mushrooms, Salsify, Red Wine Jus, (serves two £65)
Loch Etive Salmon, Pumpkin Risotto, Kataifi Prawn, Toasted Pumpkin Seeds, Samphire

25

To Finish

Baked Pink Grapefruit Custard, Signature Tayberry Sorbet, Candied Cumquat, Fennel & Poppyseed Crumble
Warm Pear & Walnut Clafoutis, Prune & Armagnac Ice Cream
Chocolate, Peanut Butter Delice, Peanut Brittle, Banana & lime Sorbet, Lime Caramel Syrup
Strathdon Blue Cheese, Oat & Walnut Crumb, Apple Jelly, Pear & Thyme Sorbet

12

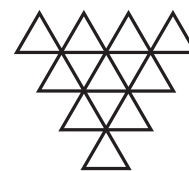
Matching wines are also available by the glass upon request.

Sides

Truffle Creamed Potato
Buttered Seasonal Vegetables
Seasoned Fries
Spiced Fries
Dauphinoise Potato Gratin

£3.50

MENU



THE TAYBERRY

The Tayberry Set Lunch Menu

Tartare of Oak Smoked Himalayan Salt Beef, Capers, Charcoal Emulsion, Beetroot Condiment, Parmesan

Wild Game Terrine, Cep Mushroom Brioche, Fig Compote, Truffle & Mushroom Vinaigrette

Pollock Cooked la Plancha, Squash & Brown Crab Velouté, Broccolini, toasted Sesame

Baked Pink Grapefruit Custard, Candied Cumquat, Fennel & Poppyseed Crumble Signature Tayberry Sorbet

4 courses £38

Matching Drinks Flight

A selection of carefully selected wines & drinks to accompany each course. Together our Chef & Restaurant manager work along side Liberty Wines to bring you special wines from around the globe.

£25

Sides

Truffle Creamed Potato

Buttered Seasonal Vegetables

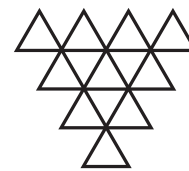
Seasoned Fries

Spiced Fries

Dauphinoise Potato Gratin

£3.50

MENU



THE TAYBERRY

The Tayberry Prestige Tasting Menu

Brown Crab & Salt Cod Scone, Sriracha, Pickled Radish, Apple, Dill

Wild Game Terrine, Cep Mushroom Brioche, Fig Compote, Truffle & Mushroom Vinaigrette

Pollock Cooked la Plancha, Squash & Brown Crab Velouté, Broccolini, toasted Sesame

Pan Roast Pheasant, Lyonnaise Onions, Snails, Herb Gnocchi, Confit Garlic, Parsley Emulsion

Strathdon Blue Cheese, Oat & Walnut Crumb, Apple Jelly, Pear & Thyme Sorbet

Chocolate, Peanut Butter Delice, Peanut Brittle, Banana & lime Sorbet, Lime Caramel Syrup

£69

Matching Drinks Flight

A selection of carefully selected wines & drinks to accompany each course. Together our Chef & Restaurant manager work along side Liberty Wines to bring you special wines from around the globe.

£40