



THE TAYBERRY

PRE THEATRE MENU

STARTERS

CELERIAC & YELLOW LENTIL VELOUTÉ PUFF PASTRY, TRUFFLE CREAM

SHETLAND MUSSELS, LEEKS, SMOKED BACON, CIDER CREAM, TARRAGON

CHICKEN LIVER PARFAIT, BRIOCHE, QUINCE, CRISPY WILD GAME FRITTER.

MAINS

OAK SMOKED CHICKEN, HOME-MADE GNOCCHI, WILD MUSHROOMS, BRAISED ENDIVE

SEARED LOCH SALMON, CRUSHED POTATOES, HERB PURÉE, SAUCE MOUCLADE

PARSNIP FONDANT, PICKLED PEAR, MISO & PUMPKIN SEED SAUCE, CRISPY KALE, HAZELNUT OIL.

DESSERTS

CLASSIC CRÈME BRÛLÉE, TAYBERRY SORBET.

CHEESE- DUO OF SCOTTISH CHEESES, QUINCE, HOUSE PRESERVE, CHARCOAL WAFERS

COFFEE GOURMAND- YOUR CHOICE OF COFFEE OR INFUSIONS SERVED WITH SELECTION OF SWEET TREATS.

PLEASE CHOOSE 2 (£29 PP) OR 3 COURSES (£38 PP)

AVAILABLE 12:00-14:00 & 17:30-18:30



THE TAYBERRY

THE TAYBERRY SEASONS MENU

DAILY CHANGING HOME-MADE BREAD & BUTTER

TAYBERRY CANAPÉS

STARTERS

SCOTTISH CONFIT LAMB BELLY, BARLEY, SPICED CARROT, CROWDIE, RADISH

JERUSALEM ARTICHOKE, RISOTTO, HAZELNUT, MULL CHEDDAR, AGRODOLCE

ARBROATH SMOKIE, CRISPY CANNELLONI, WASABI, BEETROOT, AVOCADO

INTERMEDIATE COURSE

MAIN COURSE

SCRABSTER COD, RATTE POTATOES, MUSSELS, MADRAS, CAULIFLOWER

SLOW COOKED ANGUS BEEF, HAGGIS HASH BROWN, WATERCRESS, LENTILS, WILD MUSHROOM

HOMEMADE POTATO GNOCCHI, HERB PURÉE, SQUASH, CHICORY, CRISPY EGG

HIMALAYAN SALT AGED CHATEAUBRIAND SERVED FOR TWO,

GARLIC POTATOES, SAUCE AU POIVRE

TAYBERRY REFRESHER COURSE

CHILLED DARK CHOCOLATE FONDANT, PASSION FRUIT COULIS, TROPICAL FRUIT SORBET, CRUE DE COCO TUILE

CLASSIC APPLE TARTE TATIN, BUTTERSCOTCH SAUCE, TONKA BEAN ICE CREAM

CHEESE- TRIO OF SCOTTISH CHEESES, QUINCE, HOUSE PRESERVE, CHARCOAL WAFERS

6 COURSES £65 PP

4 COURSES £49 PP

*SOME ITEMS MAY BE SUBJECT TO CHANGE

AVAILABLE 12 TILL 2 & 5:30-8:30