

RiverView Restaurant



Wonderful Food - Stunning Location

Slow Food Tasting Menu - Thursday 30 March 2017

Head Chef Nathan Bedford

£32

Jerusalem Artichoke

Veloute, wild mushroom ravioli

Sea salt and cider vinegar Polenta Fries

Avocado salsa, smoked paprika hummus

suggested wine: Les Viognier France 175ml £5.75

Warm Scottish Kale

Spring greens, brussels sprouts, walnuts, cashew cheese, mustard oil, Carrot crisp

Sustainable Scottish Salmon

Ceviche marinade, shaved brussels sprout, beetroot and granny smith apple, horseradish

suggested wine : Gavi, Antorio - Italy 175 ml £6.50

Edinburgh Rhubarb Gin and tonic water ice

Spring Lamb

Roast rump and faggot of braised shank, new seasons purple broccoli, lamb jus, parsley and wild garlic salsa

Courgette Parcel

Edamame mint sauce, wild garlic and celeriac gnocchi, new seasons purple broccoli, spring onion, toasted sesame

suggested wine : Bellingham Ancient Earth Pinotage - S.Africa 175ml £6.25

Lemon

cheesecake, candied pistachio, rhubarb compote, lemon tuille

Panna-Cotta

Soy milk, vanilla, strawberry and lime syrup, praline crumble

suggested wine : Domaine Grange Neuve, Monbazillac - France 75ml £3.95

Eteaket tea and coffee - Homemade petit fours