

Starters

Rilette **£5**

Rilette of Confit Chicken
Pickled Mushrooms
Arran Mustard Vinaigrette

Soup **£6**

Crab & Langoustine Bisque
Crab Dumpling

Mackerel **£5**

Seared Fillet of Mackerel
Confit Cherry Tomatoes
Pea Shoots
Sauce Grebiche

Duck **£6**

Seared Breast of Gressingham Duck
Quail Scotch Egg
Rhubarb & Chilli Jam
Purple Shiso

Goats Cheese (v) **£6**

Baked Crottin of Goats Cheese
Toasted Herb Focaccia
Roasted Vegetables
Aged Balsamic

Mains

Beef **£21**

4oz Fillet and Slow Cooked
Featherblade of Black Gold Beef
Dauphinoise Potatoes
Glazed Shallots
Sautéed Mushrooms

Cod **£18**

Baked Fillet of North Sea Cod
wrapped in Sage & Air Dried Ham
Puy Lentil Ragout
Cabernet & Thyme Reduction

Chicken **£17**

Supreme of Chicken
Wild Garlic & Mushroom Risotto
Herb Pesto

Venison **£19**

Roasted Loin and Slow Braised Shin
Fondant Potato
Juniper Jus

Lamb **£18**

Chump of Grampian Lamb
Pommes Noisettes
Parsnip Puree
Artichoke Crisps

Tart Tatin (v) **£13**

Shallot Tart Tatin
Rockette, Asparagus and New Potato
Salad
Toasted Walnut
Spinach Oil

Minimum cover charge - £25/head

Gratuities

Since taking over at The Milton in 2004 we have stood against using gratuities to subsidise wages. Gratuities are discretionary. If preferred, it can be added to your bill when paying by Credit Card, however deductions of almost 50% for Admin Charges, Tax and VAT have to be applied before distribution to staff

All our red meat dishes are cooked Sous Vide and served pink unless requested otherwise.

The temperature of the dishes depends on their content and varies from tepid to hot, never very hot

Dishes may contain nuts

Savoury

Cheese £8

Monarch Brie, Granite City Cheddar,
Drumloch and Badentoy Blue
with Grapes, Apricots,
Homemade Quince Conserve,
Celery and Mary's Oatcakes

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Sweet

Chocolate Tart £7

Blood Orange Sorbet
Citrus Caviar

Carrot Cake £6

Crème Chantilly
Carrot Sorbet

Milton Crème Brulee £6

Iced Banana and Walnut Glace

Frangipane £6

Warm Rhubarb and Almond Frangipane
Rhubarb Sorbet
White Chocolate Ganache

Coffee or Selection of Teas £3

Homemade Petit Fours

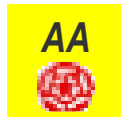
Suppliers

Lobster, Salmon and Scallops - Isle of Skye Seafoods; Beef (28 days aged) and Butchery - Andrew Gordon (Aberdeen); Lamb - Inchmarlo Home Farm and Kiltarlity Lamb (Inverness-shire); Game - Leys Estate (Crathes), Balmoral and Braehead Foods (Ayrshire); Vegetables - Sandy Shepherd (Cammachmore); Berries - Castleton (Glamis) and Mill of Kincardine Farms; Ice Cream & Sorbets - Homechurned at the Milton and Simpsons (Buckie); Cheeses - Devenick Dairy (Aberdeen), Cambus o' May Cheeses (Ballater); Ham and Duck - Wark Farm (Alford); Pork & Sausages - Ruth's Little Farm (Dun Echt); Rapeseed Oil - Ola Oils (Inverurie)

THE MILTON
RESTAURANT
CONSERVATORY and
MARQUEE



David Littlewood
Masterchefs of
Great Britain



Scotch Beef Club

