



restaurant  
**Botanist**  
keavil house

## GIN MASTERCLASS & DINNER

### APPETISERS

#### **Scottish Salmon**

Edinburgh gin & dill cured Scottish salmon, pickled beets, horseradish cream and baby leaf salad

#### **[v] Panna Cotta**

blue cheese panna cotta with fig carpaccio and toasted sunflower seed granola

#### **Tomato and roast red pepper soup**

smoked paprika crème fraiche and garlic croutons

### MAINS

#### **Hake**

pan fried fillet of hake, truffle mash, roasted salsify, samphire, butter vinaigrette

#### **Steak Pie**

Prime Scottish beef & ale casserole topped with butter puff pastry,  
baby buttered potatoes, roast root vegetables

#### **(V) Vegan Lasagne**

vegan lasagne, garlic bread and green salad

### DESSERTS

#### **[V] Sticky toffee pudding**

warm spiced date sponge, toffee sauce, vanilla ice cream

#### **[v] Crumble**

bramble & apple crumble, tablet ice cream

#### **[v] Dark and white chocolate tart**

toasted hazelnuts, vanilla ice cream & butterscotch sauce

**Coffee**