

The Rutland – Lunch for a tenner

✘ Diners can enjoy a two-course dinner for £20 or a two course lunch for only £10 to celebrate the launch of an exciting new summer menu now available at Restaurant at The Rutland.

The TW04TEN and TW04TWENTY promotions are available throughout May and June, running alongside the new a la carte menu, and are expected to be popular with those looking for authentic Scottish seasonal cuisine, simply prepared, at a pocket-friendly price.

The TW04TWENTYdeal includes two courses from the a la carte menu plus a glass of house wine, and the TW04TEN includes two courses from the set lunch menu.

Award-winning head chef David Haetzman has created the new menu with a focus on 'seasonal simplicity'. David is passionate about using only the best in seasonal Scottish produce, sourcing Black Gold beef from Mathers in Aberdeenshire, smoked salmon from George Campbell & Sons in Perth, and baked gammon from Ramsays of Carluke.

The new dinner menu includes a range of new dishes, including Haggis and red onion marmalade tart (£5.50) and Chateaubriand for two, served with slow roast plum tomato, watercress and choice of hand-cut shoestring fries or wedges (£46.00).

David has also included traditional favourites but with a Rutland twist, such as Cheese on Toast (with roasted onion & thyme loaf, slow roasted tomatoes, Welsh rarebit, and rocket), using only the best ingredients and priced at £5.50.

Indulgent new desserts, created by The Rutland's patisserie

chef Amanda Jordan, include Milk Chocolate Torte, with malted honey and macaroons (£6.00), and Iced Apricot Parfait, with roasted cherries and passion fruit tuile (£6.50).

David Haetzman says: “My challenge is to come up with menus that are varied, interesting and seasonal while using the best products available. We are excited to have launched our new summer menu, which we hope will attract new customers as well as keeping our regulars happy.”

For further information visit [The Rutland website](#)