

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food

From the day we opened our doors, we wanted to create a relaxed, friendly, and warm welcome with some good old fashioned hospitality.

Here at Amuse we cook from the heart, sourcing outstanding regional ingredients always in season to ensure they are at their peak. Our style is modern Scottish with French notes, elegantly presented and packed full of natural flavours where the ingredients take centre stage. Our menus change with the seasons to celebrate the arrival of new produce.

We are a small dedicated team working together to give you a memorable experience, whether it's a few classic cocktails perfectly made in the Snug, bespoke tasting menu in our private dining room or a long lazy Sunday lunch with the family in the heart of the restaurant.

Our aim is simply to make you feel happier than when you first walked through our doors.

Kevin Dalgleish

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Aperitifs

SEA KELP

Neptunia Hendrick's gin - sea kelp water - Harris gin tea - grapefruit zest 13.5

ELDERFLOWER

*Discarded Chardonnay vodka - elderflower - green grape
lemon - sugar - champagne foam* 12.5

RASPBERRY

Raspberry Gin Bothy - Lillet blanc - lemon - raspberry vanilla foam 12.5

Freshly baked sourdough bread (for two) - *Edinburgh Butter* 6

First Course

BEETROOT

salt baked beetroot - goats curd - golden raisin - pickled walnut 9.5

RISOTTO

wild mushroom - shallot - truffle - aged parmesan 12

DUCK & VENISON

smoked duck and venison - pickled vegetables - truffle mayonnaise - hazelnut 15

SOUP

Soup of the day 7.5

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Fish Course

SALMON

Lightly curried cured salmon

mango chutney - stuffed pompadour - pomegranate - coriander - lime 13.5

SCALLOP

Roast diver caught Orkney scallop

peas - wilted gem - bacon jam 14.5

LANGOUSTINE

Lasagne of West Coast langoustine and scallop

buttered hispi cabbage - shellfish bisque 15

Main Course

LAMB

Rump of Aberdeenshire lamb

*pressed shoulder - potato puffs - glazed summer vegetables
tomato jam - lamb sauce 28*

WILD BASS

Wild sea-bass

velouté of fennel - mussels - Jersey royals - romanesco - lemon oil 23

RATATOUILLE

Black garlic gnocchi

balsamic braised radicchio - crispy tofu 19.5

BEEF

Medallion of aged beef fillet

sauce diane - spinach leaf - beef fat roscoff onion - pommes Anna 33.5

MONKFISH

Konro grilled whole tail

sautéed hispi cabbage - pomme purée - green peppercorn sauce 29.5

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Dessert Course

TART

Apricot and almond tart

apricot purée – chilled vanilla custard 9

PAVLOVA

Peach Melba

poached white peach – local raspberries – raspberry ripple ice cream 9

CHOCOLATE

55% Valrhona chocolate mocha mousse

hazelnut cream - 100s & 1000s 10

CHEESE

Selection of fine cheese

handmade oatcakes - chutney and grapes 12

COFFEE

Salted caramel and honeycomb chocolates 6

We are delighted to showcase original art by renowned Scottish Artists.
The paintings are curated by the Ballater Gallery and some are owned by Chef.
We can provide a price list of available work and all can be delivered to your door.
Please ask a member of our team for details.

A 12.5% discretionary service charge applies for tables of six or more.
