



CHRISTMUSE

BY KEVIN DALGLEISH

LUNCH

2 course - 25.5 / 3 course - 33

Perfect Serves

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

AMUSE MULLED WINE

Malbec - orange - citrus zest - cinnamon - star anise - cardamom - nutmeg 11

PEAR MULE

Pear Esker x Amuse Vodka - pear - pecan - citrus - ginger beer - mint jelly 12.5

Freshly baked sourdough bread (for two) - *Edinburgh butter* 6.5

Snacks

Gordal olives 4

Pigs in blankets - honey - mustard 6

Hand carved Jambon Iberico de Bellota - manchego cheese 14

Starters

SOUP OF THE DAY

RISOTTO

Risotto of spelt

chicken stock - truffle - Edinburgh butter

BEETROOT

Salt baked beetroot

walnuts - sprout leaves - figs - goats curd

CRAB

Dressed East Coast Crab

kohlrabi - granny smith - lemon - dill - 6 supplement

CHICKEN LIVER

Parfait of Chicken Liver

mango chutney - watercress - toasted walnut and raisin bread



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Mains

STEAK FRITES

30 day aged Aberdeen Angus rump steak
or 200g 30 day aged fillet of beef - 15 supplement for fillet
fries - watercress - house butter

SEAFOOD GRATIN ROYAL

leeks - peas - white wine velouté - Emmental

LEMON SOLE

grilled fillets of sole - warm Tartare sauce - wilted gem - fries

STROZZAPRETI PASTA

hand rolled Strozzapreti pasta - tomato - chilli - olives - aged Parmesan

Desserts

CHOCOLATE

Salted caramel chocolate mousse
clotted cream ice cream - 100s & 1000s

PINK GRAPEFRUIT

Pink grapefruit and orange panna cotta
pink champagne foam

ICE CREAM

2 scoops of Christmas pudding ice cream
with a shot of Pedro Ximenez

CHEESE

A selection of 4 wonderful cheeses
handmade oatcakes - fig chutney - grapes - 3 supplement

A 12.5% discretionary service charge applies.

A LA CARTE MENU ALSO AVAILABLE 12 - 2 PM

Wishing everyone a very Merry Christmuse from Kevin and all the team
