

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

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

POMEGRANATE

Hendricks Gin - pomegranate - ginger - redcurrant paint - pink bubbles 12.5

APPLE

Rum - apple and cinnamon preserve - apple - elderflower - lemon - apple cider 12.5

Freshly baked sourdough bread (for two) - Edinburgh Butter 6.5

First Course

SOUP

Soup of the day 7.5

SQUASH

roast winter squashes - cashew nut hummus - lightly curried vinaigrette 12

SWEETBREADS

glazed veal sweetbread - spelt risotto - parmesan and truffle 15.5

DUCK & VENISON

smoked duck and venison - sprout leaves beetroot - walnut purée 15.5

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Fish Course

SCALLOP

Lightly curried sautéed Orkney scallops

cauliflower - caper and raisin dressing - onion bhaji - coriander oil 15

LANGOUSTINE

Lasagne of scallop and langoustine

shellfish bisque 15

POTTED SHRIMP

Brown shrimp

cucumber - Edinburgh butter - toasted sourdough 14

Main Course

GUINEA FOWL

Roasted breast of Guinea Fowl

braised leg - lardons - puy lentils - Jerusalem artichoke 25

BEEF FILLET

30 day aged fillet of Aberdeenshire beef

dauphinoise potatoes - spinach - red wine jus 34.5

MONKFISH

Whole Monkfish tail

pomme puree - hispi cabbage - green peppercorn sauce 31.5

VENISON

Sautéed saddle of Inverness-shire venison

pickled pear - parsnip purée - crispy bone marrow - Madeira shallot sauce 29

MUSHROOM KIEV

Crispy mushroom Kiev

salt baked celeriac - walnut - bbq leek 19.5

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Cheese Course

A selection of 4 wonderful cheeses
handmade oatcakes - fig chutney - grapes 13.5

Truffled Baron Bigod Brie
honey - toasted sourdough bread 12

Dessert Course

PAVLOVA
pavlova - lemon - lime - lemon curd 11

CHOCOLATE
Salted caramel chocolate mousse
clotted cream ice cream - 100s & 1000s 12

VANILLA RICE PUDDING
poached rhubarb and blood orange jelly 10

ICE CREAM
2 scoops of rum and raisin ice cream
with a shot of Pedro Ximenez 10

COFFEE 6
Hand rolled salted caramel and honeycomb truffle

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.
