

AMUSE

BY KEVIN DALGLEISH

SAMPLE LUNCH MENU

2 courses - 25.5 | 3 courses - 33

NV TAITTINGER, BRUT RESERVE 16

ROCK ROSE WINTER 10

gin - pine - lemon - sage - winter bitters - light tonic

GLENFIDDICH ORCHARD 10

whisky - ginger - apple - cinnamon - soda

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

STARTERS

SOUP OF THE DAY

RISOTTO

spelt risotto - Edinburgh butter - chicken stock - truffle

CRAB

Salad of Dressed East Coast Crab

gem lettuce - apple - cucumber - elderflower mayonnaise - 5 supplement

CHICKEN LIVER

*parfait of chicken liver - mango chutney - watercress -
toasted walnut and raisin bread*

AMUSE

BY KEVIN DALGLEISH

MAINS

STROZZAPRETTI

hand rolled pasta – tomato – chili – olives – parmesan

STEAK FRITES

rump or fillet (fillet 15 supplement) - fries - watercress - peppercorn

LEMON SOLE

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

SEAFOOD GRATIN ROYAL

leeks – peas – white wine velouté – Emmental

DESSERT

SALTED CARAMEL CHOCOLATE MOUSSE

clotted cream ice cream - 100s & 1000s

VANILLA RICE PUDDING

rhubarb & blood orange compote

RUM & RAISIN ICE CREAM

with a shot of Pedro Ximenez

PAVLOVA

lemon – lime – lemon curd

A 12,5% discretionary service charge applies.