

AMUSE

BY KEVIN DALGLEISH

Aperitifs

MANUIA

complimentary glass of Manuia beer for every dad

THE DALMORE OLD FASHIONED

Dalmore 12 - Valrhona chocolate - orange zest 25

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

NV TAITTINGER, PRÉSTIGE ROSE CHAMPAGNE 18

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

First course

SOUP

fresh pea and mint soup - crispy ham hock 7.5

STEAK TARTARE

Aberdeen Angus steak tartare - pickled shallots - parsley - sourdough crumb 15

RISOTTO

spelt risotto - mushroom stock - summer truffle - aged parmesan 13

SCALLOP

roast hand-dived Orkney scallop - langoustine - pea - red pepper - orzo pasta 16

TOMATO

salad of isle white tomatoes - buffalo mozzarella - tomato consommé - basil oil 13

DRESSED CRAB

East Coast brown crab - warm crumpets - chilli lime mayonnaise 15

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Main course

BEEF

Roast Sirloin of aged Aberdeenshire beef
all the trimmings - red wine jus 22

WILD BASS

Sautéed wild sea bass
*smoked chorizo - cockles - charred tenderstem broccoli -
goats curd - chorizo 25*

LAMB SADDLE

Roast and stuffed saddle of lamb Aberdeenshire lamb
*summer beans - shallot puree - confit tomato -
minted jersey royals - lamb sauce 33*

SEAFOOD GRATIN ROYAL

*smoked cod - monkfish - king prawns - salmon -
white wine velouté - smoked Applewood cheese 24*

CAULIFLOWER

Lightly curried cauliflower
*cauliflower couscous - golden raisins - pine kernels - onion bhaji -
coconut - coriander sauce 19.50*

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Desserts

CHOCOLATE

Mint choc chip - Valhrona chocolate mousse
mint ice cream - 100s & 1000s 13

PAVLOVA

strawberries - lime curd - strawberry ripple ice cream 12

ICE CREAM

Rum & raisin ice cream
with a shot of Pedro Ximenez 10

THE AMUSE BLUE

Unpasteurized blue cheese soaked in sweet Marsala wine
golden raisins - fennel salad - truffle honey Madelene 13

COFFEE 6

hand rolled salted caramel and honeycomb truffles

A 12,5% discretionary service charge applies.