

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



As these winter months creep closer and the nights draw in our ingredients and cooking change naturally with the darker and colder season. Out go summer berries, light vinaigrettes and young vegetables and in come more bolder, earthier flavours from root vegetables, and intense sauces from longer cooking processes. Every week hand dived scallops are selected direct from Orkney and every day lobsters and crab arrive lively at the back door from Johnshaven. Our wonderful fish is landed just a few miles away in Peterhead. Amuse smoked salmon is cured and gently smoked by John Ross and Sons here in Aberdeen to our own recipe. Our beef and roe deer is sourced from selected Aberdeenshire farms and estates.

We continue to interact with local and international brands to bring you special one off nights like our Seafood and Spice night with Tony Singh, An evening with golfing legend Ronan Rafferty comprising a fantastic menu and paired wines and the return of the amazing Glynn Purnell with our Brummie Burns Night in January sponsored by Glenfiddich. We look forward to many more exciting and fun nights ahead.

Thank you for enjoying what we do and for your continued support to make it all possible.



It has been an absolute privilege to be asked to appear and represent Scotland on the Great British Menu alongside a line-up of exceptional Scottish culinary talent. From time to time some of the dishes will appear on our a la carte menu for you to try for yourself. I hope you enjoy!

Kevin Dalgleish

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If you are ordering a few courses we would be delighted to pair wines with your meal, just let us know before ordering.

Aperitifs

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

TANGERINE

*Glenfiddich Solera 15yr - tangerine marmalade - Drambuie - vanilla - yuzu infused honey
- toast crumb - egg white* 19

PEAR

Esker Spiced Pear Vodka - fresh pear - cardamom - NV Taittinger, Brut Reserve Champagne 18

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

First Course

SOUP

Soup of the day 7.5

SQUASH

*BBQ and confit squashes - cashew nut hummus
- golden raisins - pomegranate - light curry dressing - nut milk - coriander* 14

SMOKED DUCK & VENISON

*Smoked duck and venison tartare
pickled walnuts - capers - parsley - shallot rings* 16

PORK BELLY

*Glazed pork belly
apples - celeriac - black pudding - braising juices* 15

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Fish Course

BAKED SCALLOP

Baked Orkney scallop in the shell
apple - smoked bacon lardons - cider marinere sauce 16 per shell

LOBSTER RAVIOLI

Poached Johnshaven lobster and scallop ravioli
sea vegetables - basil & shellfish bisque 18

SMOKED SALMON

Beetroot cured and smoked salmon
beetroot ketchup - fennel - dill - horseradish snow 14.5
(Amuse smoked salmon is specially selected by John Ross & Sons Aberdeen)

Main Course

AGED BEEF FILLET

Caramelised Aberdeenshire beef fillet
sautéed Calvo - oyster mushrooms - braised roscoff onion
- beef fat potato - sauce au poivre 42

WILD SEA BASS

Sautéed wild bass
pumpkin orzo - scorched broccoli - aged parmesan - chorizo oil 31

GUINEA FOWL

Butter roast guinea fowl breast
prunes - smoked bacon jam - creamed sprouts and leaves
- roast potato - chervil root - roasting juices 29

MUSHROOM

Kromeski of wild mushrooms
winter greens - French onion broth 21

ROE DEER

Pan fried Aberdeenshire estate roe deer loin and glazed "haggis"
- black cabbage - celeriac - pommes Boulangere - madeira and shallot sauce 38

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Cheese Course

Amuse Blue

*Unpasteurised blue cheese soaked in sweet Marsala wine
- golden raisins and celery salad - truffle honey Madeleine* 13

A selection of four wonderful cheeses

Handmade oatcakes - fig chutney - grapes 13

Dessert Course

CRÈME CARMEL

Sauternes soaked golden raisins - figs 13

CHRISTMAS PUDDING ICE CREAM

Two scoops of Christmas pudding ice cream with a shot of Pedro Ximénez 12

CHOCOLATE TART

*Chocolate tart - clotted cream ice cream
- 100s & 1000s - chocolate and caramel sauce* 13

PAVLOVA

*Poached spiced pear
almond cremeux - pear sorbet* 12

SELECTION OF NESPRESSO COFFEE 6

hand rolled salted caramel and honeycomb truffles

For our wonderful selection of digestives including dessert wines,
ports and whiskies please ask a member of our team.

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements.
