

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



Spring is one of my favourite seasons as the sun starts to shine bright this allows us to change our cooking style, out go hardy earthy vegetables and heavy sauces and in come bright young vegetables, local asparagus from Angus and Aberdeenshire starts to grow. Our own vegetables, herbs and flowers are on the go from Westerton Farm which is so exciting!

Everyday lobsters and crab arrive lively at the back door, our hand selected fish is iced up only a few miles away at Peterhead. Hand dived scallops make their way from Orkney and are still pulsating when opening the shells. Amuse smoked salmon is gently smoked in town by John Ross and Sons to our own curing recipe of dark brown sugar, rum and salt. Our beef, pork and roe are sourced from Inverness and Aberdeenshire farms and estate.



It's been an absolute privilege to be asked to appear on the Great British menu for the second time.

Alongside a line up of amazing Scottish chefs, I loved the brief of the Paris Olympics and I hope that showed in my dishes - many of them will pop up in our a la carte from time to time for you to try.

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

Kevin Dalgleish

AMUSE

BY KEVIN DALGLEISH

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

BLOOM

*Flora Adora Hendrick's gin - lychee - lavender - rhubarb
- earl grey - rhubarb champagne foam* 18

APPLE

Macallan 12yr - Laphroig - Calvados - apple - lemon - smoke 16

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

First Course

SOUP

Soup of the day 8.5

ASPARAGUS

*Grilled buttered Denhead Farm asparagus
Romesco sauce - mimolette shavings - chicory salad* 14

BEEF

*Tartare of Aberdeenshire beef fillet
capers - gherkin - egg yolk - parsley - spices* 15.5

GNOCCHETTI

*Hand rolled Gnocchetti
new season's wild garlic pesto - spring white truffles
- aged Parmesan - hazelnut* 16

AMUSE

BY KEVIN DALGLEISH

Fish Course

LOBSTER

*Ravioli of poached Johnshaven lobster and Orkney scallop
buttered spinach - sea vegetables - basil and shellfish bisque 18*

SMOKED SALMON

*Lightly smoked and seared John Ross and Sons Amuse smoked salmon
crushed Jersey Royals - asparagus - potato foam 15*

SCALLOP

*Tartare of hand dived Orkney scallops
sea vegetable consommé - nasturtium - caviar 16*

Main Course

LEMON SOLE

“God bless our soles”

*Poached and stuffed North Sea lemon sole with Orkney scallop mousseline
pickled seaweed - crispy mussels - spinach - sauce marinier 34*



LAMB

*Roast loin of Aberdeenshire lamb - braised shoulder
spiced aubergine - courgettes - smoked tomatoes - crispy capers
- goats curd - minted lamb jus 32*

MONKFISH

*Konro grilled North Sea monkfish tail
pomme puree - hispi cabbage - peppercorn sauce 32*

ROE DEER

“Row Katherine roe”

*Sautéd loin of Inverness-shire roe deer - braised shin and haggis
sautéd cavolo nero - celeriac purée - beetroot
- Fettercairn whisky and peppercorn sauce 39*



MUSHROOM

*Kromeski of wild mushroom
truffled spelt - BBQ leek - parmesan - pickled shimeji 21.5*

AMUSE

BY KEVIN DALGLEISH

Cheese Course

80's Retro Cheese and Pineapple

*Aged Montgomery cheddar - compressed pineapple
- pineapple chutney - pickled onion 13*

A selection of wonderful cheeses

*Sourdough crackers and handmade oatcakes - fig chutney - grapes
a selection of three 12
a selection of five 18*

Dessert Course

RASPBERRY

*Baked Brillat Savarin cheesecake
Castleton Farm Raspberries - raspberry jelly - raspberry ripple ice cream 13*

CHOCOLATE

"Mint choc chip"

*Valrhona chocolate
mint ice cream - chocolate foam - 100s 1000s 13*

PAVLOVA

*Local farm strawberries
almond crème patisserie - strawberry gel - vanilla cream ice 12*

TART

*Freshly baked treacle tart
simply with clotted cream 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.
