

## SPARKLING SPRING LUNCH

1 course – 19.5 / 2 course – 26.5 / 3 course – 35

\*savour a complimentary glass of fizz when indulging in all three courses

---

### Aperitifs

---

#### **NV Domaine de Landreau Crémant de Loire Brut 12**

*Chenin Blanc and Cabernet Franc grapes – creamy and elegant – apple and citrus notes*

#### **RHUBARB BELLINI 10**

*fresh rhubarb – lemon – Crémant de Bourgogne*

#### **ELDERFLOWER SPRITZER 10**

*St Germain Elderflower – soda – Cremant de Bourgogne – mint*

---

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

---

### First course

---

#### **SOUP OF THE DAY**

##### **GNOCCHETTI**

*ragout of venison - confit peppers – crème fraîche - crispy shallots*

##### **CAESAR SALAD**

*Amuse Caesar salad - parmesan croutons – smoked anchovies – pancetta - aged parmesan*

##### **JERSEY ROYAL**

*warm salad of jersey royal potatoes - white asparagus - wild garlic pesto - almonds*

##### **SMOKED SALMON**

*scorched Amuse smoked salmon - pickled cucumber - gherkins - gremolata butter sauce  
(supplement 3)*

---

## Main course

---

### SEA BREAM

*fillet of sea bream - crushed jersey royals - sprouting broccoli - capers and lemon butter*

### PORK BELLY

*slow cooked pork belly - braised lentils - glazed spring vegetables  
- smoked bacon - braising juices*

### BAVETTE

*grilled bavette steak - sautéed enoki mushroom - spinach  
- red wine and shallot sauce - koffman fries  
(supplement 5)*

### RICE CAKE

*halloumi rice cake - crispy broccoli - confit tomatoes - black olive tapenade  
- balsamic vinaigrette*

### SEA TROUT

*warm salad of poached sea trout - bitter leaves - orange - fennel - honey and soy dressing*

---

## Dessert

---

### STRAWBERRY

*A bowl of delicious farm strawberries - pressed strawberry and mint syrup - vanilla ice cream*

### CHEESECAKE

*raspberry cheesecake - raspberry gel - raspberry ripple ice cream  
(supplement 3)*

### TART

*treacle tart - clotted cream ice cream*

### CHEESE

*selection of wonderful cheeses - fig chutney - oatcakes - grapes*

*\* a selection of three*

*\* a selection of five (supplement 5)*

---

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