

AMUSE

BY KEVIN DALGLEISH

SUNDAY LUNCH

2 course - 26.5 / 3 course - 35

Aperitifs

THE AMUSE BLOODY MARY 12.5

Esker x Amuse Vodka - homemade smoked tomato juice - tabasco - salt - balsamic

2021 Laurent Cote du Rhône 175ml 16

- *Grenache blend - elegant red cherry - juicy raspberry - medium-bodied
- knockout with the roast sirloin*

2023 Sergio Arcuri Vino Rossi 175ml 9.50

- *Light and fruity - crunchy cherry and a funky savouriness*

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

First course

SOUP

Soup of the day

CHICKEN LIVER PARFAIT

toasted sourdough bread - mango chutney

GNOCCHETTI

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

CAESAR SALAD

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

SALMON

*beetroot cured smoked salmon - bitter leaves - soy and orange dressing
(supplement 5)*

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Main course

ROAST BEEF

sirloin of beef - all the trimmings - red wine jus

LAMB

*roasted lamb rump – spiced aubergine – spinach – shimeji mushrooms – lamb sauce
(supplement 6)*

SEA BREAM

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

SEA TROUT

seared sea trout - grilled gamba prawn- red pepper and courgette orzo

RICE CAKE

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

Dessert

TART

treacle tart - clotted cream

CHOCOLATE

warm chocolate brownie – clotted ice cream – 100s & 1000s – hot chocolate sauce

CHEESECAKE

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

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.

*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.*