

AMUSE

BY KEVIN DALGLEISH

SPARKLING SUMMER 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

PEACH BELLINI 10

Peach – lemon – Crémant de Loire Brut

ELDERFLOWER SPRITZER 10

St Germain Elderflower – soda – Crémant de Loire Brut – mint

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

First course

SOUP OF THE DAY

butternut squash – cashew – saffron

GNOCCHETTI

venison ragout – crispy onions – crème fraiche

TOMATO

salad of Isle of Wight tomatoes – rocket pesto – bocconcini

CRAB SALAD

*Dressed East Coast crab – lemon – avocado – little gem
(supplement 3)*

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Main Course

SEA BREAM

fillet of sea bream – pea and courgette risotto

VEAL SCHNITZEL

*brown butter – capers – Koffman fries
(supplement 5)*

LINGUINE

mushroom – truffle – parmesan

SEAFOOD GRATIN

white wine velouté – peas – leek – cheddar

Dessert

SOUFFLE

raspberry souffle – strawberry ripple ice cream

CHEESECAKE

blackcurrant cheesecake – yuzu gel – blackcurrant ripple ice cream

STRAWBERRY

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

CHEESE

selection of wonderful cheeses – fig chutney – oatcakes – grapes

** a selection of three*

** a selection of five (5 supplement)*

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.*