

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



Summer has finally arrived - I absolutely love this season with the arrival of wonderful vegetables from our Aberdeenshire farms taking centre stage, soft fruit is in full swing - the smell of ripe tomatoes take me right back to my childhood.

Our lobsters and crab arrives in each day from Johnshaven straight from the creels that morning, alongside our fantastic fish from Peterhead, Orkney scallops arrive in their shell after being hand dived off Scapa Flow.

Our beef, roe and lamb are at their peek and are sourced from all around Aberdeenshire and up as far as Inverness.

The sea trout from the West Coast is cured in salt and dark brown sugar and smoked by John Ross and Sons right here in Aberdeen.



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

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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

APRICOT

- *The Macallan 12yr Double Cask - apricot - lemon - egg white - vanilla* 18

ELDERFLOWER

Discarded Chardonnay Vodka - green grape - lemon - elderflower - champagne foam 13

Freshly baked malted sour dough bread (for two) - *Edinburgh Butter* 7

First Course

SOUP

Soup of the day 8.5

TOMATO

*Salad of Isle of Wight tomatoes
grilled courgette - confit pepper - cashew nut hummus - herb oil* 13

DUCK AND VENISON

*Lightly smoked Orkney duck and Aberdeenshire venison
pickled globe artichoke - local girolles - truffle mayonnaise* 17

BEEF TARTARE

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

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Fish Course

LOBSTER

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

CRAB

*Dressed Johnshaven crab
brown crab mayonnaise - pickled cucumber - polonaise - warm crumpets - dill 17*

SEA TROUT

*Lightly smoked sea trout
jersey royal potato salad - cucumber
kohlrabi granny smith apples - horseradish - crème fraîche 16.5*

Main Course

MONKFISH

*Konro grilled whole monkfish tail
glazed summer vegetables - pommes puree - green peppercorn sauce - lemon 32*

WILD BASS

*Sautéed wild bass
celery - celeriac - langoustine stuffed courgette flower - sauce Américaine 33*

LAMB

*Roast saddle of new seasons lamb
braised neck - salsa verde - girolles - spiced aubergine - confit potatoes - lamb sauce 32*

ROE DEER

“Row Katherine roe”

*Sautéed loin of Inverness-shire roe deer
braised shin and haggis - summer cabbage - celeriac purée - beetroot
- 12 year old Fettercairn whisky and peppercorn sauce 39*



RICE CAKE

*halloumi rice cake - crispy broccoli - confit tomatoes
- black olive tapenade - red pepper 22*

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Cheese Course

Truffled brie

*Ripe Baron Bigod - summer truffle
toasted sour dough - truffle honey 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

RICE PUDDING

*Vanilla rice pudding
poached apricots - apricot jelly - toasted almonds - lemon oil 12*

BLACKCURRANT

*Baked Brillat Savarin cheesecake
yuzu jelly - blackcurrant ripple ice cream 13*

CHOCOLATE

*55% Valrhona chocolate
mocha mousse - hazelnut cream - 100s 1000s 13*

PAVLOVA

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