

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



Autumn arrives faster than we expect, bringing with it darker nights and crisp mornings. As courgette flowers fade and summer vegetables give way, root vegetables like salsify and crapaudine beetroot take centre stage with their rich, earthy flavours.

Our cooking embraces the season with hearty sauces such as bourguignon, rose coco bean cassoulet, sauce beurre blanc and classic bouillabaisse.

Shellfish reaches its peak now, with daily deliveries of lobsters and crab from Johnshaven and world-class scallops arriving fresh in their shells from Orkney.

Roe deer and beef are hung and aged for us by our local butchers and sourced from local farms and estates in Aberdeenshire.

Our sea trout is gently smoked for us by John Ross & Son, 2 miles away, to our own recipe, placed on the BBQ to give it a punch of flavour and then balanced with the buttery and citrusy flavours from the beurre blanc sauce infused with dill and autumn apples.

If you would like to try a few dishes we also have our second Six of the Best Autumn edition running along with our a la carte with fantastic wine pairings to match each course if you so wish.

We hope you enjoy our autumn menu as much as we have enjoyed creating it for you.

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

GINGER

Macallan 12 year double cask - ginger - sweet vermouth - orange bitters - maple wood smoke 20

CHERRY

Remy Martin VSOP cognac - grenache noir grape - sour cherry - soda 13.5

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

First Course

SOUP

Soup of the day 8.5

BEETROOT

*Salt baked crapaudine beetroot
walnut - curd cannelloni - beetroot gel - smoked maple* 14

BEEF TARTARE

*Amuse beef tartare
pickled shallots - confit egg yolk - spices - lavash bread* 16

STROZZAPRETI

*Hand rolled strozzapreti - double chicken stock
Edinburgh butter - autumn truffle - aged parmesan* 15

AMUSE

BY KEVIN DALGLEISH

Fish Course

SCALLOP

*Caramelised Orkney scallop
bacon jam - salsify - parsley butter 17 per shell*

LOBSTER

Grilled half Johnshaven smoked lobster Thermidor 25

SEA TROUT

*BBQ semi smoked Shetland Sea trout
beurre blanc - cucumber - dill - apple - caviar 17*

Main Course

ROE DEER

*Sautéed loin of Royal Deeside roe deer
chestnut puree - creamed cabbage - beetroot
parsley root - pickled pear 39*

HALIBUT

*Butter roasted North Sea halibut
rose coco beans - celeriac - artichoke velouté 33*

BEEF

*Medallion of Aberdeen Angus beef fillet
creamed spinach - marrow bone crust - olive oil pommes purée
sauce Bourguignon 42*

MONKFISH

*BBQ grilled monkfish tail
confit courgettes - fennel - sauce bouillabaisse 32*

HALLOUMI RICE CAKE

*Baba ganoush - apricot harissa - padron peppers
griddled courgettes - smoked pepper fritter 24*

AMUSE

BY KEVIN DALGLEISH

Cheese Course

TRUFFLED BRIE

Ripe Baron Bigod

toasted sourdough - warm truffle honey 13.5

CHEESE TABLE SIDE

Choose from a selection of wonderful cheese table side

crackers - oatcakes - fig chutney - grapes

Selection of three 12 / Selection of four 15 / Selection of five 18

Dessert Course

AMUSE KIR ROYAL

Blackcurrant panacotta

Taittinger Nocturne champagne foam - blackcurrant sorbet 12

PASSION FRUIT

Baked Brillat Savarin cheesecake

passion fruit jelly - coconut - macadamia nut crunch - lime ice cream 13

CHOCOLATE

35% Valrhona chocolate

chocolate mousse - hazelnut cream - 100s 1000s 13

VANILLA RICE PUDDING

Poached spiced pear

cinnamon palmiers - pear Williams jelly - toasted almonds 12

SELECTION OF NESPRESSO COFFEE 4.5

For our wonderful selection of digestifs 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.
