

6

OF THE BEST

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AUTUMN

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# AMUSE

BY KEVIN DALGLEISH

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### AUTUMN EDITION

#### TASTING MENU

90

#### OPTIONAL SOMMELIER'S CHOICE WINE PAIRING

60

#### OPTIONAL FINE WINE PAIRING

80

*Tasting menu must be taken by entire table.*

*A discretionary 12.5% gratuity will be added to your final bill.*

*All prices are inclusive of VAT.*

*Please inform us of any allergies or dietary requirements.*

### ONE

#### AMUSES

*Salt and pepper shimeji mushrooms - mushroom ketchup*

*Crab crumpet - pickled cucumber - caviar*

### TWO

#### BEEF TARTARE

*Amuse beef tartare*

*pickled shallots - confit egg yolk - spices - lavash bread*

### THREE

#### STROZZAPRETI

*Hand rolled strozzapreti - double chicken stock*

*Edinburgh butter - autumn truffle - aged parmesan*

### FOUR

#### SEA TROUT

*BBQ semi smoked Shetland sea trout*

*beurre blanc - cucumber - dill - apple - caviar*

### FIVE

#### ROE DEER

*Sauteed loin of royal Deeside roe deer - chestnut puree  
creamed cabbage - beetroot - parsley root - pickled pear*

### SIX

#### AMUSE KIR ROYAL

*Blackcurrant panacotta*

*Taittinger Nocturne champagne foam - blackcurrant sorbet*

*A serving of cheese before or after dessert*

#### TRUFFLED BRIE

*A serving of Ripe Baron Bigod - toasted sourdough - warm truffle honey  
10 supplement*

#### SELECTION OF NESPRESSO COFFEE

4.5