

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



Winter always arrives with a bang, with a flurry of snow, bringing icy mornings and early dark nights urging you to look for comfort food! That is why we completely change our cooking methods, braising ox cheek with lots of red wine and five spiced slow cooked pork belly arrives on the menus - our tandoori monkfish makes it back on the menu too, to heat us all up.

Shellfish still play a big part with our daily arrivals of lobster and crab from Johnshaven and our fantastic XL Scallops from Orkney.

Local estate deer and duck come back paired with earthy vegetables and a sweetness of pickled sweet cherries we kept back from late summer.

Clementines and spiced pear make their way onto our dessert menu along with our famous treacle tart. A warming chocolate mousse with boozy cherries and toasted almonds makes an appearance for the first time.

If you would like to sample a few of these dishes you can with our popular Winter Edition Six of the Best tasting menu running along with our Winter A al carte, complemented by some fantastic new wines, ports and whiskies.

We hope that you will enjoy our Winter Edition as much as we have in creating it for you.

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

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

WINTER SQUASH

Roast winter squashes - cashew nut hummus - pomegranate golden raisins - coriander - light curry dressing 14

BEEF TARTARE

Amuse beef tartare pickled shallots - confit egg yolk - spices - lavash bread 17

STROZZAPRETI

Hand rolled strozzapreti - double chicken stock Edinburgh butter - winter truffle - aged parmesan 16

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Fish Course

SCALLOP

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

LOBSTER

Ravioli of lobster and scallop - buttered spinach - frothy shellfish bisque 18

SALMON

*Seared semi smoked Shetland salmon
beurre blanc - cucumber - dill - apple - caviar 17*

Main Course

ROE DEER

*Sauteed loin of Royal Deeside roe deer - creamed winter cabbage
roast onion squash - trompette de la mort - red wine jus 39*

SEA TROUT & LANGOUSTINE

*Roast sea trout - shellfish orzo - sprouting broccoli
salt and pepper langoustine 31*

BEEF

*Medallion of Aberdeen Angus beef fillet
winter cabbage - marrow bone crust - garlic and rosemary potatoes
sauce Bourguignon 42*

MONKFISH

*Monkfish Masala - red lentils
spiced coconut curry sauce - garlic nan 33*

HALLOUMI RICE CAKE

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

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Cheese Course

TRUFFLED BRIE

Ripe Baron Bigod

toasted sourdough - warm truffle honey 13.5

CHEESE

Choose from a selection of wonderful cheese

crackers - oatcakes - fig chutney - grapes

Selection of three 13 / Selection of four 15 / Selection of five 18

Dessert Course

TART

Treacle tart

crème fraîche - lime ice cream 12

CHEESECAKE

Clementine baked Brillat Savarin cheesecake

orange and cardamom ice cream 13

CHOCOLATE

Hot chocolate mousse

sour cherries - toasted almonds - chocolate tuile 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.
