

6

OF THE BEST

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W I N T E R

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# AMUSE

BY KEVIN DALGLEISH

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### WINTER EDITION

#### TASTING MENU

95

#### OPTIONAL SOMMELIER'S CHOICE WINE PAIRING

70

#### OPTIONAL FINE WINE PAIRING

90

*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*

*Pumpkin and aged parmesan stuffed gougère*

#### TWO

##### BEEF TARTARE

*Amuse beef tartare*

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

#### THREE

##### STROZZAPRETI

*Hand rolled strozzapreti - double chicken stock*

*Edinburgh butter - winter truffle - aged parmesan*

#### FOUR

##### SALMON

*Seared semi smoked Shetland salmon*

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

#### FIVE

##### ROE DEER

*Sauteed loin of Royal Deeside roe deer - creamed winter cabbage*

*roast onion squash - trompette de la mort - red wine jus*

#### SIX

##### CHEESECAKE

*Clementine baked Brillat Savarin cheesecake*

*orange and cardamom ice cream*

*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