

LUNCH MENU

1 course – 19.50 / 2 course – 26.50 / 3 course – 35

Aperitifs

AMUSE DERBY

Bourbon – fresh grapefruit – maple syrup – Peychaud bitters 13

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

WILD EVE MOCKTAIL

Isle of Harris, Scotland

Botanical infusion – sour cherry – vanilla – lime 8.5

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

First course

SOUP OF THE DAY

Roast tomato - chorizo

PARFAIT

Chicken liver parfait – toasted sourdough – mango chutney

SEA TROUT

Smoked John Ross sea trout – potato blinis – horseradish

SCALLOP

Roast Orkney scallop – parsley butter – bacon jam
(6 supplement)

STROZZAPRETI

Aberdeenshire venison Ragù – crème fraiche – aged parmesan

Main course

SEA BASS

Fillet of sea bass – crushed potatoes – potted shrimp butter – samphire

GUINEA FOWL

Roast breast of guinea fowl – braising juices – Brussel sprouts – smoked bacon lardons

SEA TROUT

Roast fillet of sea trout – shellfish orzo – red pepper – sprouting broccoli

STEAK AU POIVRE

*Aberdeenshire beef fillet – glazed winter cabbage – pommes puree – peppercorn sauce
(10 supplement)*

RICE CAKE

*Halloumi rice cake – baba ganoush – apricot harissa – Padron peppers – smoked pepper
fritter*

Dessert

RICE PUDDING

Vanilla rice pudding – Williams pear – cinnamon palmiers – pear jelly

CHOCOLATE MOUSSE

Warm chocolate mousse – cherry ice cream – almonds

SPICED RAISIN

Spiced raisin ice cream – Pedro Ximenez

CHEESE

Selection of wonderful cheeses – fig chutney – sourdough crackers – grapes

** a selection of three*

** a selection of five (5 supplement)*

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.