

AMUSE

BY KEVIN DALGLEISH

SUNDAY LUNCHEON

2 course - 35 / 3 course - 45

Aperitifs

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

NV TAITTINGER, NOCTURNE CHAMPAGNE 18

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

First course

SOUP OF THE DAY

Roast tomato and chorizo

PORK BELLY

Braised pork belly - puy lentils - soy and honey - apple

SCALLOP

*Roast Orkney scallop - bacon jam - parsley butter
(5 Supplement)*

STROZZAPRETI

Venison ragu - hand rolled strozzapreti - crème fraiche - aged parmesan

WINTER SQUASH

Roast Winter Squash - cashew nut hummus - pomegranate - golden raisin - coriander - light curry dressing

Main course

ROAST BEEF

Aberdeenshire sirloin of roast beef – all the trimmings – red wine jus

WHOLE SOLE

Whole sole – lemon – caper – brown shrimp butter – buttered spinach (5 supplement)

GUINEA FOWL

Roast breast of guinea fowl – creamed sprouts – roast potatoes – braising juices

RICE CAKE

Halloumi rice cake – baba ganoush – apricot harissa – Padron peppers – courgette

COD

Roast curried cod loin – lentil dahl – onion bhaji – curry sauce – naan

Dessert

TART

Treacle tart – crème fraîche – lime ice cream

CHEESECAKE

Clementine Brillat Savarin cheesecake – orange and cardamom ice cream

CHOCOLATE

Warm chocolate mousse – cherry ice cream – toasted almonds

CHEESE

Selection of wonderful cheeses – fig chutney – oatcakes – grapes

** a selection of three*

** a selection of five (5 supplement)*
