

# AMUSE

BY KEVIN DALGLEISH

## AMUSE SET LUNCH MENU

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

### Aperitifs

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**NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16**

**RHUBARB 16**

*Taittinger NV Brut Champagne - rhubarb - rose - cardamom*

**ROCK ROSE SPRING 12**

*Rock rose spring edition - lime - mint - elderflower tonic*

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### AMUSE SNACKS

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

Gordal olives - rosemary - chilli £4

Beef tartare - radish - capers - toasted brioche £5

Smoked salmon cone - apple- dill - caviar £4

Salt and pepper shimeji mushroom £4

### First course

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**SOUP OF THE DAY**

*White onion - parmesan - thyme*

**SPRING VEGETABLES**

*Salad of Spring vegetables - cashew nut hummus - hazelnut cream - crispy quail's egg*

**CRAB**

*Johnshaven dressed crab - lime mayonnaise - pickled kohlrabi - warm crumpets (market price)*

**SMOKED SALMON**

*Amuse smoked salmon - horseradish cream - herb salad - warm potato cakes*

**BURRATA**

*New season Isle of Wight tomatoes - salsa verde - extra virgin olive oil*

**ASPARAGUS**

*Grilled white asparagus - lobster and seaweed butter (market price)*

## Main course

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### STEAK AU POIVRE

*Fillet of Aberdeenshire beef – sauteed spinach – Koffmann fries – peppercorn sauce (market price)*

### WILD BASS

*Fillet of wild bass – crushed Jersey royal potatoes – asparagus – lime and chervil butter*

### CHICKEN

*Roast breast of chicken – truffle hispi cabbage – hazelnut and wild garlic pesto – glazed fondant potato – braising juices*

### CHEESE SOUFFLE

*Double baked cheese souffle – Isle of Mull cheddar – onion crumb – leafy salad*

### WHOLE SOLE

*Whole sole – wilted sea vegetables – parsley potatoes – potted shrimp butter*

### LAMB

*Rump of Aberdeenshire lamb – spiced aubergine – courgettes – peas – mint – pomme anna – lamb sauce*

*To enjoy with your main course – a lovely bowl of minted Jersey royal potatoes £6*

*To enjoy with your main course – goose fat roast potatoes £6*

*To enjoy with your main course – panache of Spring vegetables £6*

## Dessert

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### CHEESECAKE

*Baked Brillat Savarin cheesecake – blood orange – orange and cardamom ice cream*

### PAVLOVA

*New season Castleton Farm strawberries – mint – basil – vanilla crème patissiere*

### CRÈME CARAMEL

*Sauternes crème caramel – golden raisins*

### RICE PUDDING

*Vanilla rice pudding – Sauternes poached rhubarb – toasted oats – rhubarb jelly*

### CHEESE

*Selection of wonderful cheeses – apple and cider chutney – oatcakes – grapes – quince*

*\* a selection of three*

*\* a selection of five (5 supplement)*

*Please note, market seasonal supplements may apply*