

AMUSE

BY KEVIN DALGLEISH

The Home of Good Food



Spring is one of my favourite seasons as the sun starts to shine bright and the days start to stretch. This allows us to change our cooking style. Out go hardy earthy vegetables and heavy sauces and in come bright young vegetables. Olive oil designs start to make it on the plate alongside local Asparagus from Angus and Aberdeenshire as it starts to grow. Our own vegetables, herbs and flowers are on the go from Westerton Farm which is so exciting!

Everyday lobsters and crab arrive lively at the back door, our hand selected halibut, turbot and wild bass to name a few are iced up only a few miles away at Peterhead. Hand dived Scallops make their way from Orkney and are still pulsating when opening the shells. Amuse smoked salmon is gently smoked in town by John Ross and Son to our own curing recipe of dark brown sugar, rum and salt. Our beef, pork and roe are sourced from Inverness and Aberdeenshire farms and estate.

Our Six of the Best Spring Edition is lighter on the pallet as it on the eye.

We hope you do enjoy our spring editions to our ever-evolving menu.

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

RHUBARB

Taittinger NV Brut Champagne - rhubarb - rose - cardamom 16

GRAPEFRUIT

Pisco - grapefruit oleo - lemon - grapefruit soda - grapefruit air 13.5

Amuses

Salt and pepper shimeji mushrooms - mushroom ketchup 8 for two

Cone of smoked salmon - green apple kohlrabi - caviar 8 for two

Cheese and onion gougères 8 for two

20 for selection of six

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

First Course

SOUP

Soup of the day 8.5

SQUAB

Roast crown of squab pigeon - confit leg - spiced date - celeriac

blood orange - green olives 19

BEETROOT

Salt baked crapaudine beetroot - goats curd - pickled beetroot - blood orange 14

BEEF

Amuse beef tartare

pickled shallots - egg yolk - spices - lavash bread 17

STROZZAPRETI

Hand rolled strozzapreti

double chicken stock - Edinburgh butter - truffle - aged parmesan 17

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Fish Course

SCALLOP

Roast Orkney scallop - cockles - mussels - asparagus - sauce marinière 18

CRAB

Dressed Johnshaven crab - apple - kohlrabi - lemon mayonnaise - warm crumpet 17

LOBSTER

Lightly smoked Johnshaven lobster - lime - chervil butter 25

SMOKED SALMON

Seared semi smoked salmon - beurre blanc - pickled cucumber - dulce -caviar 17

Main Course

ROE DEER

*Sauteed loin of Royal Deeside roe deer
truffled hispi cabbage - celeriac - cep - green peppercorn and red wine jus* 39

WILD BASS

*Roast wild bass
glazed trotter - puy lentils - garlic squid - savoy - young carrots* 33

LAMB

*Roast Aberdeenshire lamb loin
slow braised shoulder - crushed Jersey Royals - asparagus
tomato jam - lamb sauce - mint oil* 39

HALIBUT

*Gently poached halibut
morels - asparagus "Bonne Femme"* 38

SOUFFLE

*Double baked Isle of Mull cheddar soufflé
button mushrooms - bitter leaves salad* 24

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Cheese Course

CHEESE

*Choose from a selection of wonderful cheese from around Europe
crackers - oatcakes - fig chutney - grapes
Selection of three 13 / Selection of four 15 / Selection of five 18*

TRUFFLED BRIE

*A Richt Guid slice of Ripe Baron Bigod
toasted sourdough - warm truffle honey 14*

*Please ask our Sommelier to see our wonderful table side port selection,
to accompany your cheese*

Dessert Course

RHUBARB

*Vanilla rice pudding
sauternes poached rhubarb - rhubarb jelly - toasted oats 12
2013 Chateau Bouscasse pacherenc du Vic Bilh Moelleux, Brumaire 12*

CHOCOLATE

*35% Valrhona chocolate and hazelnut cremieux
malt ice cream - 100s & 1000s 13
2013 Domaine Poudereux Maury Vendange 8*

CHEESECAKE

*Baked Brillat Savarin cheesecake
blood orange jelly - orange and cardamom ice cream 13
2016 Tokaji Classic Tokaji 5 Puttonyos Aszu 15*

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.
