

AMUSE

BY KEVIN DALGLEISH

EASTER SUNDAY LUNCHEON 20TH APRIL

2 course - 35 / 3 course - 45

Aperitifs

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

AMUSE SAUVIGNON BLANC 7.5

A beautiful blend of sauvignon blanc and grenache blanc – fresh and vibrant

AMUSE COTE DU RHONE 7.5

Easy drinking and fruity – red berry – light pepper spice

AMUSE SNACKS

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

Smoked salmon cone – caviar – dill £3

Asparagus and parmesan gougere £4

Beef tartare – crispy capers – toasted brioche £4

First course

SOUP OF THE DAY

Pea and mint

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 (6 supplement)

STROZZAPRETI

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

SMOKED SALMON

Amuse smoked salmon – horseradish cream – herb salad – warm potato cakes

ASPARAGUS

Griddled Denhead asparagus – gremolata butter – pickled onion – parsley

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Main course

ROAST BEEF

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

SEA TROUT

Fillet of sea trout - crushed Jersey royal potatoes - asparagus - wilted spinach - roe and seaweed butter

CHICKEN

Roast breast of chicken - truffle hispi cabbage - hazelnut pesto - glazed fondant potato - braising juices

CHEESE SOUFFLE

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

WHOLE SOLE

Whole sole - sea vegetables - potted shrimp butter

LAMB

Rump of Aberdeenshire lamb - spiced aubergine - courgettes - smoked tomatoes - 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

CHOCOLATE

35% chocolate cremeux- mini egg chocolate ice cream - toasted almonds

CRÈME CARAMEL

Sauternes crème caramel - golden raisins

APPLE AND RHUBARB

Apple and rhubarb crumble - ginger ice cream

CHEESE

Selection of wonderful cheeses - fig chutney - oatcakes - grapes - quince

** a selection of three*

** a selection of five (5 supplement)*
