

AMUSE SUNDAY LUNCHEON

Aperitifs

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

BLOODY MARY 13

Vodka - tomato - tabasco - Worcestershire - celery - salt and pepper

ROCK ROSE SUMMER 12

Gin - thyme - lemon - strawberry - tonic

Snacks

Freshly baked sourdough bread (for two) - Edinburgh butter 7

Little fish cakes - tartare sauce 5 for 2

Steak tartare - toasted brioche 6 for 2

Aged Mull cheddar gougères 4 for 2

Salt and pepper shimeji mushrooms - mushroom ketchup 4 for 2

Grilled Orkney scallop - chilli - garlic - lime 10 per shell

First Course

SOUP OF THE DAY

wild mushroom - parmesan - thyme

CRAB

dressed crab - pickled radish - apple - cucumber - warm crumpet 16

TUNA

crudo of tuna - lime ponzu - chilli - kohlrabi - sea herbs 18

DUCK & VENISON

Tartare of Smoked Duck & Venison - Truffle Mayonnaise - Pickled Vegetables - Hazelnut 15

TOMATO

Salad of sun ripened Isle of Wight tomatoes - burrata - olive & shallot dressing 12

Main Course

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

Sirloin of Aberdeen Angus beef - cauliflower cheese - glazed carrots - skirlie - Yorkshire pudding 23

2020 Chateau Jamard Belcour Lussac Saint Emillion Bordeaux France 125ml £10

SEA BREAM

Pan seared sea bream - truffle & artichoke pesto - sundried balsamic tomato - samphire 28

GUINEA HEN

Buttered roasted guinea hen - summer greens - fondant potato - green peppercorn sauce 23

CHEESE SOUFFLE

Double baked cheese souffle - Isle of Mull cheddar - onion crumb - leafy salad 20

HALIBUT

Crispy halibut - warm tartar sauce - cos lettuce - peas - pommes pont neuf 33

TO SHARE

Whole Black Leg Chicken - chicken jus - garlic & rosemary potatoes - green beans 24pp

Fruits De Mer - Mussels - 4 crispy oysters - 6 crevettes - 2 king scallops - 4 langoustines
chilli - garlic - lemon butter 45pp

Add Lobster - half 25 / whole 50

TO ENJOY WITH YOUR MAIN

Goose fat roast potatoes £6

Sauteed summer vegetables £5

Amuse leafy salad - house dressing £5

Dessert

RICE PUDDING

Vanilla rice pudding - apricot - toasted almond 12

PAVLOVA

Castleton farm strawberries - basil - vanilla creme patissiere 12

CHOCOLATE

Chocolate and hazelnut Cremieux - malt ice cream - 100s & 100s 12

CHEESE

Selection of fine cheese - oatcakes - crackers - grapes - chutney 12

Please note, market seasonal supplements may apply.

A discretionary 12.5% service charge applies. Please let us know of any allergies or dietary requirements.