

HOGMANAY LUNCH 2025

Aperitifs

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

NV TAITTINGER, BRUT PRESTIGE ROSÉ 18

NV TAITTINGER, NOCTURNE 18

Snacks

Freshly baked sourdough bread - Edinburgh Butter 7
Cone of chicken liver parfait - blackcurrant - toasted grains 6 for two
Salt & pepper shimeji mushrooms - mushroom ketchup 4 for two
Mini fish cakes - homemade tartare sauce 6 for two

First Course

SOUP

Smoked chicken broth - wild rice 9

TUNA

Crudo of sashimi tuna - lime ponzu - kohlrabi - sea herbs - prawn toast 17

SCALLOP

Grilled king scallop thermidor 16 per shell

STROZZAPRETI

Hand Rolled Strozzapreti - ragout of venison - root vegetables - crème fraiche 13

SALMON

Amuse smoked salmon - horseradish - warm potato cakes - sea herbs 14

BEETROOT

Salt Baked Crapaudine Beetroot - goats curd - sesame crisp - cherry 12

Main Course

LAMB

T bone of Aberdeenshire lamb – ratatouille – green olive – lamb sauce 30

SEA BASS

Sauteed wild sea bass – buttered crab – celery – celeriac – white wine – vermouth sauce 35

BEEF

Classic fillet of beef – sauce Diane – winter greens – pommes anna 40

SOUFFLE

Double baked cheese souffle – stilton glaze – cranberry chutney – leafy salad 24

GUINEA HEN

Buttered roasted guinea hen – artichoke – hazelnut – truffle 25

MONKFISH

BBQ monkfish au poivre – sauteed spinach – pomme puree 36

Dessert

PASSIONFRUIT

Baked Brillat Savrin cheesecake – passionfruit curd – coconut and lime ice cream 12

RICE PUDDING

Vanilla rice pudding – caramelized pear – pear jelly – cinnamon puffs 12

CHOCOLATE

Warm chocolate mousse – mint ice cream – 100s & 1000s 12

MARMALADE

Steamed marmalade pudding – Drambuie custard 12

CHEESE

Selection of three fine cheese – oatcakes – crackers – grapes – chutney 13

*Please note, market seasonal supplements may apply.
A discretionary 12.5% service charge applies. Please let us know of any allergies or dietary requirements.*