

AMUSE SUNDAY LUNCHEON
9th NOVEMBER

Aperitifs

NV TAITTINGER, BRUT RESERVE CHAMPAGNE 16

BLOODY MARY 13

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

ROCK ROSE AUTUMN 12

Gin - cherry - ginger - lemon - Mediterranean tonic

Snacks

Freshly Baked Sourdough Bread - Edinburgh Butter 7

Roast scallop in the shell - garlic and parsley butter 12 per shell

Lamb kromeski - salsa Verde 6 for two

Mini salmon and leek fishcake - lemon mayonnaise 6 for two

First Course

SOUP OF THE DAY

Mushroom and tarragon 9

TUNA

Crudo of sashimi tuna - lime ponzu - kohlrabi - sea herbs - prawn toast 16

Add 6g Exmoor caviar 15

STROZZAPRETI

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

SMOKED SALMON

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

BEETROOT

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

BEEF TARTARE

Amuse beef tartare - spices - egg yolk - hand cut potato crisps 17

Add 6g Exmoor caviar 15

Main Course

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

*Sirloin of Aberdeen Angus beef – Cauliflower Cheese – Glazed Carrot – Skirlie – Yorkshire pudding
Roast Potatoes – Tenderstem Broccoli 23*

PLAICE

North Sea fillet of plaice – crab emulsion – glazed cos 25

LAMB

Rump of Aberdeenshire lamb – ratatouille – green olive – goats curd – red wine 28

CELERIAC

Roast celeriac – king oyster mushroom – roast garlic – nasturtium beurre blanc – celeriac hay 24

HALIBUT

Grilled halibut – capers, parsley lemon butter 25

TO ENJOY WITH YOUR MAIN

*Goose Fat Roast Potatoes 6
Cauliflower Cheese – Onion Crumb 5
Amuse Leafy Salad – House Dressing 5
Confit hispi cabbage 5*

Dessert

PASSIONFRUIT

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

RICE PUDDING

Vanilla rice pudding – spiced apple – cinnamon palmier – calvados crème anglaise 12

MARMALADE

Steamed marmalade pudding – Drambuie custard 12

CHEESE

Selection of three fine cheese – oatcakes – crackers – 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.