

AMUSE

BY KEVIN DALGLEISH



The Home of Good Food



I always think after the clocks change we are full steam towards the winter season. The nights are drawing in and the crisp mornings more frequent. As the courgette flowers fade and the summer vegetables give way, hardy vegetables like squash, pumpkin and beetroot take centre stage with their rich earthy flavours. Our cooking style changes to embrace the change of season with richer sauces, luxurious pommes puree and croustillant of haggis to add a warmth and comfort to this time of year.

Shellfish reaches its peak with daily deliveries of crab and lobsters from Johnshaven and our world class diver caught scallops from Orkney still pulsating in their shells.

Our roe deer comes from just a few miles away in Royal Deeside and our wonderful duck comes from Devon, giving in to my Scottish larder tendencies. However this duck, reared ethically by Peter and Sue Coleman is reared for flavour and is the best we have tasted and worked with, making it worth the journey up to Aberdeen.

If you would like to treat yourself to a few courses we also have our Six of Best winter tasting menu which runs alongside our a la carte, with a choice of fantastic wine pairings suggested by our wonderful sommelier.

We hope you enjoy our winter menus as much as we enjoyed creating them for you.



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

SEASONAL SIDECAR

Remy Martin VSOP - spiced orange & pumpkin liqueur - walnut - lemon 18

FIG

Fettercairn 12-year - fig liqueur - winter syrup - winter bitters 13

Amuses

Salt and pepper shimeji mushrooms - mushroom ketchup 8 for two

Cone of chicken liver parfait - cranberry - toasted grains 8 for two

Confit potato - crème fraîche - Kings imperial caviar - dill 12 for two
25 for selection of six

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

First Course

ANJOU PIGEON "ROSSINI"

Roast pigeon breast and leg - foie gras - artichoke - sauce Périgueux 18

BEETROOT

Salt baked crapaudine beetroot - goats curd - walnut - quince - sesame seeds 14

AMUSE BEEF TARTARE

*Amuse classic - Hand cut aged Aberdeenshire beef - egg yolk - spices
- parsley - long potato crisps* 18

Add King's imperial caviar 5g for 16 or 10g for 30

RISOTTO

*Risotto of Jerusalem artichoke
- roscoff onions - toasted grains - winter truffle - sherry* 16

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Fish Course

TUNA

Crudo of sashimi tuna - lime ponzu - kohlrabi - sea herbs - prawn toast 17
Add King's imperial caviar 5g for 16 or 10g for 30

LANGOUSTINE

Roast langoustine tail - XO glazed pigs cheek
- green apple - dill - frothy langoustine bisque 18

CRAB

Dressed Johnshaven crab - pickled radish - cucumber - apple - warm crumpet 18

SCALLOP

Roast king scallop - curried cauliflower - golden raisin - pomegranate - onion bhaji 17

Main Course

DUCK

Dry aged roast crown of Creedy Farm duck
Duck fat cavolo nero - beetroot - cherry - celeriac - pommes anna - madeira jus 39

SEA BASS

Sautéed wild sea bass
Buttered crab - celery - celeriac - white wine - vermouth sauce 36

ROE DEER

Roast loin of Deeside roe deer - crushed squash - glazed pumpkin
- haggis croustillant - cep and red wine sauce 39

SOUFFLÉ

Double baked cheese soufflé - stilton glaze - cranberry chutney
- Amuse leafy salad - walnut vinaigrette 24

SEA TROUT

Sea trout en croute - ragout of mussels - leeks
- parsley potatoes - sauce marinière 35

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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

*Ripe Truffled Baron Bigod
warm almond Madeleine - hot truffle honey 15
Please ask our Sommelier to see our wonderful table side port selection,
to accompany your cheese*

Dessert Course

RICE PUDDING

*Vanilla rice pudding
poached new season Yorkshire rhubarb - blood orange jelly - almond crumb - lemon oil 12
2013 Chateau Bouscasse Pacherenc du Vic Bill Moelleux, Brumaire 12*

CHEESECAKE

*Baked Brillat-Savarin cheesecake - passion fruit jelly - lime and toasted coconut ice cream 12
2009 Suduiraut Sauternes 1er Cru 17*

CHOCOLATE

*35% Valrhona chocolate crèmeux - candied hazelnuts - almonds - coco nibs
- malt ice cream - hazelnut cappuccino 13
2013 Domaine Pouderoux Maury Vendange 8*

ICE CREAM & JELLY

*2 wonderful scoops of rhubarb and stem ginger ice cream - blood orange jelly 10
NV Taittinger, Brut Prestige Rosé 18*

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.*
