

AMUSE SUNDAY LUNCHEON

8th February

Aperitifs

NV TAITTINGER, BRUT RESERVE 16

NEGRONI 10

Rock Rose gin – Dolin sweet vermouth – Campari – orange

AMUSE BLOODY MARY 12

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

Snacks

Freshly Baked Sourdough Bread - Edinburgh Butter 7

Salt and pepper shimeji mushrooms – mushroom ketchup 6 for two

Dressed crab crumpet - 8 each

Chicken liver parfait cones – toasted grains – cranberry 6 for two

Gordal olives 6

First Course

SOUP OF THE DAY

White onion – parmesan gougere 9

SEA TROUT

Lightly smoked sea trout – beetroot – horseradish cream – foraged herbs – warm potato cakes 14

RISOTTO

Risotto of Jerusalem artichoke – roosoff onion – toasted grains – winter truffle – sherry 13

STROZZAPRETI

Hand rolled strozzapreti – venison ragu – root vegetables – aged parmesan 12

BEETROOT

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

TUNA

Crudo of sashimi tuna – kohlrabi – apple – lime ponzu – prawn toast 16

BEEF TARTARE

Amuse beef tartare – hand cut aged Aberdeenshire beef – egg yolk – spices – long hand cut crisps 16

Main Course

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

*Sirloin of Aberdeen Angus beef – cauliflower cheese – winter vegetables – skirlie -Yorkshire pudding
Duck fat roast potatoes -23*

PLAICE

Crispy plaice fillet – wilted bitter leaves – warm tartare 24

LAMB

T-bone of Aberdeenshire lamb – romesco – green olive tapenade – courgette – goats curd – lamb sauce 29

ROE DEER

*Roast loin of Deeside roe deer – crushed squash – glazed pumpkin – haggis croustillant – cep and red wine jus
35*

SOUFFLE

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

AMUSE FISH PIE

Sea bass - mussels -smoked haddock – sea trout – leeks - white wine and Emmental velouté 27

TO ENJOY WITH YOUR MAIN

New parsley potatoes 6

Cauliflower Cheese - Onion Crumb 5

Koffman fries 5

Amuse Leafy Salad – House Dressing 5

Chargrilled broccoli tops – almond and blue cheese pesto 6

Dessert

CLOOTIE DUMPLING

Classic steamed clootie dumpling – vanilla custard 12

CHEESECAKE

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

RICE PUDDING

Vanilla rice pudding – poached new season Yorkshire rhubarb – blood orange - almond crumb – lemon oil 12

CHEESE

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

Please ask the team to see our selection of ports, dessert wines and digestifs

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