

AMUSE

BY KEVIN DALGLEISH

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 gougeres 9

SEA TROUT

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

RISOTTO

Risotto of Jerusalem artichoke - roooff 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

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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.