

AMUSE

BY KEVIN DALGLEISH

EASTER SUNDAY LUNCHEON 5TH APRIL

Aperitifs

NV TAITTINGER, BRUT RESERVE 16

ELDERFLOWER 13

Chardonnay vodka - green grape - lemon - elderflower - Champagne foam

AMUSE FRENCH 75 20

Remy Martin 1738 - Calvados - lemon balm - sugar - lemon - Taittinger Brut Reserve Champagne

Snacks

Freshly Baked Sourdough Bread - Edinburgh Butter 7

Salt and pepper shimeji mushrooms - mushroom ketchup 6 for two

Chicken liver parfait cones - toasted grains - bergamot 6 for two

King Gambas - wild garlic, chilli and lime butter 12 each

First Course

SOUP OF THE DAY

Pea and mint 9

SEA TROUT

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

STROZZAPRETI

Hand rolled strozzapreti - venison ragout - root vegetables - aged parmesan 13

SCALLOP

Baked Orkney scallop thermidor 18

BROCOLLI

Crispy sprouting broccoli - confit red peppers - cashew nut hummus - dukka 12

TUNA

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

ASPARAGUS

Denhead asparagus - beurre blanc - trout caviar - chive 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 24*

SEA TROUT

Sauteed fillet of sea trout – crushed jersey royal potatoes – white asparagus - trout caviar butter sauce 28

SOUFFLE

Double baked cave aged cheddar cheese souffle - amuse leafy salad – house dressing 24

SEA BREAM

Grilled sea bream – shellfish orzo – confit red peppers – peas – lemon oil 27

LAMB

Aberdeenshire T-bone of lamb – romesco – green olive tapenade – courgette – goats curd – lamb sauce 32

CHICKEN for two

Whole roast black leg chicken – leafy salad – buttered jersey royals – chicken sauce 24pp

TO ENJOY WITH YOUR MAIN

Buttered hispi cabbage 6

Caesar salad – parmesan – anchovies - croutons 6

Koffman fries 6

Buttered jersey royal potatoes 6

Dessert

PAVLOVA

Aberdeenshire strawberries – almond vanilla cream – lime and strawberry consommé 12

CHEESECAKE

Baked Brillat Savarin cheesecake – rhubarb jelly – rhubarb and ginger curd – blood orange ice cream 12

CHOCOLATE

35% Valrhona chocolate cremeux – mini egg chocolate ice cream – toasted almonds 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.