

SEASONAL MARKET MENU



Lunch
22nd April

1 course – 15 / 2 course 25 / 3 course 33

Snacks

King gambas, chilli, garlic, lime 10 / Iberico jamon croquettes, wild garlic 8 / malted sourdough,
Edinburgh butter 7

First

Asparagus, wild garlic, truffled egg yolk
Strozzapreti, venison ragout, crème fraiche, parmesan

Main

Guinea Hen, potato fondant, spring vegetables, roasting juices
Hake, paprika, shellfish orzo, peas

Dessert

Pavlova, strawberry, almond, lime, mint
Three wonderful cheeses, crackers, grapes
Selection of tea and coffee 4.5

For our 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 dietary requirements.