

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

26th April

Snacks

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

First

Spring minestrone 9

Asparagus, wild garlic, crispy quail's egg 13

Strozzapreti, venison ragout, crème fraîche, parmesan 14

Amuse beef tartare, egg yolk, spices, crisps 15

Tuna crudo, ponzu, melon, sea herbs, prawn toast 17

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

Main

Sirloin of beef, cauliflower cheese, spring vegetables, roast potatoes, yorkie, red wine sauce 24

Guinea hen, potato fondant, spring vegetables, roasting juices 24

Duck, young carrot, apricot, confit potato, madeira 30

Hake, paprika, shellfish orzo, peas 23

Monkfish "au poivre", spring greens, fries 32

Double baked souffle, cheddar, leafy salad, vinaigrette 24

Cheese

Truffled Baron Bigod, almond madeleine, truffle honey 15

Selection of wonderful cheese, crackers, grapes

Choose from - three 13 / four 15 / five 18

Dessert

Pavlova "peach melba" 12

Brillat Savarin cheesecake, raspberry jelly, lime curd, raspberry ripple 12

35% Valrhona chocolate crémeux, candied hazelnut, almond, malt ice cream 13

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.