

# SEASONAL MARKET MENU



BY KEVIN DALGLEISH

## Lunch

May

1 course 15 / 2 course 25 / 3 course 33

## Snacks

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

## First

Asparagus, wild garlic, crispy quail's egg, smoked butter 5 *supplement*  
Strozzapreti, morels, truffle, parmesan

## Main

Guinea hen, young carrot, apricot, pomme anna, roasting juices  
Hake, fricassee of jersey royals, lettuce, peas and bacon

## Dessert

Amuse affogato

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.