

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

Lunch

2nd May

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, cured hogget, egg yolk 5 *Supplement*

Strozzapreti, spring truffle, parmesan

Main

Guinea Hen, potato fondant, spring vegetables, roasting juices

Sea Bream, paprika, shellfish orzo, peas

Dessert

Amuse sticky toffee pudding, vanilla ice cream

Blackcurrant sorbet, champagne

Three wonderful cheeses, crackers, grapes 8 *as an additional course*

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.