

# AMUSE

BY KEVIN DALGLEISH

## Celebrate May

### First

Quail, white asparagus, wild garlic, jersey royals, roasting juices 19

Asparagus, wild garlic, black garlic, quail egg, gremolata 16

Agnolotti, morels, peas, broad bean, tarragon 17

Amuse beef tartare, egg yolk, spices, crisps 18

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

### Fish

Langoustine, XO pig cheek, apple, dill, bisque 18

Scallop ceviche, citrus, radish, rosé champagne 17

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

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

### Main

Lamb T-bone, romesco, courgette, wild garlic, green olive, haggis, lamb sauce 38

Duck, young carrot, apricot, confit potato, foie gras, madeira 39

Sea bass, crab, asparagus, razor clam, celeriac, vermouth 36

Halibut, courgette flower, scallop mousseline, peas, smoked tomato, caviar 38

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

Amuse trifle, strawberry, sherry, vanilla custard, almond 12

Brillat Savarin cheesecake, raspberry, elderflower, lime, raspberry ripple 12

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

Selection of tea and coffee and petit fours 7

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.