

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

10th May

Snacks

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

First

Squash, chilli and lime soup 9

Asparagus, wild garlic, crispy quail's egg 13

Agnolotti, lobster, scallop, smoked bisque 17

Amuse beef tartare, egg yolk, spices, crisps 15

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

Roast scallop, chilli, wild garlic, lime 12 per shell

Main

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

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

Sea bass, paprika, shellfish orzo, peas 23

Halibut, courgette flower, scallop mousseline, smoked tomato 31

Double baked souffle, cheddar, leafy salad, vinaigrette 24

Whole roast chicken, morels, spring vegetables, chicken sauce 48 for two

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 sticky toffee pudding, vanilla ice cream 12

Chocolate fruit and nut bar, rum caramel, banana 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.