

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

31st May

Snacks

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

First

Linguine, crab, bisque, chilli, lime 17

Agnolotti, chicken, morels, peas, broad bean, tarragon 17

Amuse beef tartare, egg yolk, spices, crisps 15

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

Caesar salad, anchovies, dressing, parmesan 12

Main

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

Sea bream, crushed jersey royals, seaweed beurre blanc 24

Crispy halibut, cos lettuce, peas, warm tartare sauce 28

Double baked souffle, cheddar, leafy salad, vinaigrette 24

Guinea hen, glazed carrot, broad beans, fondant potato, roasting juices 25

Dessert

Pavlova "peach melba" 12

Brillat Savarin cheesecake, raspberry, lime, elderflower 12

Amuse affogato 12

Banana tart, salted caramel, chocolate 12

Selection of tea and coffee 4.5

Sides

Koffman fries 5

Gochujang glazed hispi cabbage 6

Amuse side salad, black pepper, sherry 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.