

SEASONAL MARKET MENU



Lunch

June

1 course 15 / 2 course 25 / 3 course 33

Snacks

King gambas, chilli, garlic, lime 10 / Padron peppers 6 / malted sourdough, Edinburgh butter 7

First

Burrata, Isle of Wight tomatoes, watermelon

Tagliatelle, crab, lemon grass velouté

Main

Guinea hen, chanterelles, celeriac, fondant potato

Sea bream, tartare, cos lettuce, peas, crushed jersey royals

Dessert

Brillat Savarin cheesecake, raspberry ripple, elderflower

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.