

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

7th June

Snacks

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

First

Crab crumpet, lemon mayonnaise, apple 16

Whipped burrata, Isle of Wight tomatoes, tomato basil consommé 14

Amuse beef tartare, egg yolk, spices, crisps 18

Roast scallop, chilli, lime 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, nori butter sauce, savoy cabbage 24

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

Double baked souffle, cheddar, leafy salad, vinaigrette 24

Guinea hen, charred confit leeks, pea puree, fives, hazelnut 25

Dessert

Pavlova "peach melba" 12

Brillat Savarin cheesecake, raspberry, lime, elderflower 12

Amuse affogato 12

Banana ice cream, hot chocolate foam 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.