

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon
12th July

Snacks

King gambas, chilli, garlic, lime 10 / Padron peppers 5 / malted sourdough, Edinburgh butter 7

First

Mushroom tartlet, parfait, onion broth 12

Caesar salad, parmesan croutons, bacon, anchovies 14

Amuse beef tartare, egg yolk, spices, crisps 18

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

Scallop, smoked citrus beurre blanc 18

Main

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

Crispy halibut, cos lettuce, peas, warm tartare sauce 26

Double baked soufflé, cheddar, leafy salad, vinaigrette 24

Lamb rump, courgette, spiced aubergine, salsa verde 28

Whole roast chicken for two, leafy salad, roast potatoes, chicken sauce 20 per person

Dessert

Pavlova “peach melba” 12

Brillat Savarin cheesecake, strawberry, raspberry, lime 12

Amuse affogato 10

Selection of three wonderful cheeses, crackers, grapes 13

Sides

Selection of summer vegetables 5

Roast potatoes, rosemary 5

Koffman fries 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.