

SEASONAL MARKET MENU



Lunch

Summer

1 course 15 / 2 course 25 / 3 course 33

Snacks

Lamb croquettes, salsa verde 10 / Padron peppers 6 / malted sourdough, Edinburgh butter 7

First

Amuse Caesar salad

Amuse gravlax, crab, pickled cucumber, lemon dressing

Main

Guinea hen, summer beans, girolles, fondant potato, roasting juices

Sea bream, orzo, peas, paprika, shellfish bisque

Dessert

Brillat Savarin cheesecake, strawberry 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.