

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

Lunch

August

1 course 15 / 2 course 25 / 3 course 33

Snacks

Gambas, chilli, garlic, lime 10 / Crispy lamb shoulder, salsa verde 8 / malted
sourdough, Edinburgh butter 7

First

Amuse Caesar Salad

Smoked salmon, beurre blanc, pickled cucumbers

Main

Lamb rumb, courgette, spiced aubergine, lamb sauce

Whole sole meunière

Dessert

Strawberries and Cream

Amuse affogato

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.