

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

16th August

Snacks

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

First

Strozzapreti, double chicken stock, summer truffle, parmesan 14

Amuse beef tartare, egg yolk, spices, crisps 18

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

Amuse Caesar salad 14

Potted shrimp, sourdough, herb salad 14

Main

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

Crispy halibut, cos lettuce, peas, warm tartare sauce 32

Double baked soufflé, cheddar, leafy salad, vinaigrette 24

Lamb rump, courgette, spiced aubergine, lamb sauce 30

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

Tiramisu 10

Selection of three wonderful cheeses, crackers, grapes 13

Selection of tea and coffee 4.5

Sides

Selection of summer vegetables 5

Roast potatoes, rosemary 5

Amuse side salad, house dressing 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.