

SEASONAL MARKET MENU



Lunch

August

1 course 15 / 2 course 25 / 3 course 33

Snacks

gambas, chilli, garlic, lime 8 / padron peppers 8 / malted sourdough, Edinburgh butter 7

First

Hot smoked salmon, beurre blanc, pickled cucumber

Amuse Caesar Salad

Main

Whole grilled sole, potted shrimp butter

Lamb rump, aubergine, courgette, lamb sauce

Dessert

Tiramisu

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.