

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

Lunch

October

1 course 15 / 2 course 25 / 3 course 33

Snacks

Beef tartare, brioche 10 / salt and pepper shimeji mushrooms 8 / malted
sourdough, Edinburgh butter 7

First

Autumn minestrone

Crab linguine, basil, lemon

Main

Lamb rumb, courgette, spiced aubergine, pomme anna, lamb
sauce

Sea trout, crushed new potatoes, samphire, nori beurre blanc

Dessert

Affogato

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.