

AMUSE

BY KEVIN DALGLEISH

Sunday Luncheon

6th September

Snacks

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

First

Mushroom tartlet, smoked onion cream, brioche 14

Amuse Caesar Salad 14

Amuse beef tartare, egg yolk, spices, crisps 18

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

Hot smoked salmon, beurre blanc, pickled cucumber 15

Main

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

Whole sole, sauce vierge 28

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

Amuse Affogato 14

Brillat Savarin cheesecake, strawberry, raspberry, lime 12

Strawberries and Cream 8

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.