

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

Lunch

September

1 course 15 / 2 course 25

Snacks

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

First

Hot smoked salmon, summer citrus beurre blanc

Amuse caesar salad

Main

Lamb rump, courgette, spiced aubergine, lamb sauce

Whole sole, sauce vierge

Dessert

Amuse affogato

Brillat Savarin cheesecake, strawberry, lime

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.