SEASONAL

MARKET MENU

AMUSE

BY KEVIN DALGLEISH

Lunch

November

1 course 15 / 2 course 25 / 3 course 33

Snacks

Parmesan gougères 6 / Iberico ham croquettes, truffle mayonnaise 7 / malted sourdough, Edinburgh butter 7

First

Hand rolled strozzapreti, truffle, parmesan

Butternut squash, chilli & lime soup

Main

Confit chicken leg, butterbeans, tarragon veloute

Crusted cod, samphire, brown shrimp, lemon

Dessert

Two wonderful scoops of mint ice cream

Brillat Savarin cheesecake, seville orange, grapefruit curd, orange & cardamom ice cream

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.