

THE KITCHIN A'la Carte AUTUMN MENU

Starters

Scallops £16.00

Scallops from Orkney, hand-dived by Robert, seared with a hint of curry and served with local cauliflower puree and beignet

Snails & Bone Marrow £13.00

Sautéed organic snails from Devon served with roasted bone marrow and a garlic and parsley risotto

Vegetables £12.00

Herb tarte fine with seasonal autumn vegetables from the area cooked individually; a'la greque

Foie Gras £15.00

Pan-fried foie gras with haggis, neeps and tatties 'A'la Kitchin'

Langoustine & Pig' Head £16.00

Roasted langoustine tail from Anstruther with boned and rolled pig's head served with a crispy ear salad

Sea £16.00

From our Scottish shores, an assiette of seafood served with pickled cucumber, dill and crème fraiche

Mains

Halibut £28.00

Seared fillets of wild halibut served with sautéed potatoes, roast fennel, wilted baby spinach, salsa verde and a lemonade citrus dressing

Lobster £34.00

Local lobster from Newhaven served with lobster macaroni, sautéed broccoli and jus à la presse

Monkfish (serves two) £58.00

Whole monkfish tail seasoned with olives, lemon zest and herbs, wrapped in pancetta, carved at the table and served with herb gnocchi

Artichoke £24.00

Whole globe artichoke, grelot onions, mini aubergine farced with girolles and served with olive beurre blanc

Venison £32.00

Roast saddle of venison from the Invercauld Estate, served with beetroot and celeriac gratin, pear, chestnuts and a juniper berry sauce

Pork £29.00

Loin of Bramley Old Spot pork, crispy shin 'finger' and crackling, served with cumin-scented aubergine caviar and roasted apples from Moira's garden

Veal (serves two) £67.00

Shank of veal, slow cooked and carved at the table, served with roasted endive and braised peaches a l'orange

Desserts

Chocolate & Hazelnut £9.00

Chocolate and Hazelnut sandwich served with chocolate mousse, chilled hazelnut caramel and orange granita

Plums & Honey £8.50

Iced parfait of Heather Hills clover honey served with pickled plums and oat crumble

Hibiscus & Raspberry £9.00

Hibiscus scented pannacotta served with macerated Perthshire raspberries and mini floating islands

Pear & Toffee £8.50

The classic Edinburgh Fog served 'A'la Kitchin' with Drambuie, pears and toffee

Cheese £10.50

A selection of Scottish and French cheeses served from the trolley