

PRINCES STREET

1820 SET MENU

£29 FOR 2 COURSES £38 FOR 3 COURSES

STARTER

Asparagus, ricotta, preserved lemon, olive (v) Smoked haddock fritters, warm tartare sauce Ham Hough, celeriac, apple, walnut, black garlic

MAIN

Confit duck leg, pearl barley, Jerusalem artichoke, caper, wild garlic

Hake, fennel ragu, herb rosti

Pea, broad bean and mint risotto (v)

DESSERT

Rhubarb ripple semifreddo, ginger and almond sponge, gin poached rhubarb

Malt chocolate delice, hazelnut, cherry sorbet

BAR BITES

Sourdough with smoked butter (v)	£5.5
Crispy chicken thighs, wild garlic aioli	£12
Smoked ham hough croquette, burnt apple and whisky ketchup	£10
Peat smoked haddock fritters, warm tartare sauce	£12
Fries, truffle mayonnaise	£5.5
Warm Nocellara olives, rosemary (vg)	£5
Charred padron peppers, smoked chilli, ponzu (vg)	£12
Rhubarb ripple semifreddo, ginger and almond sponge, gin poached rhubarb	£9
Scottish cheese selection, house pickles, oatcakes	£10
Scottish Charcuterie, house pickles, sourdough	£12
Scottish charcuterie and cheese board, house pickles, sourdough	£27