

FORTH FLOOR

RESTAURANT

Sample Lunch

STARTERS

Chilled avocado and cucumber soup with tomato ginger and chilli granite (v)	8.00
Bacon wrapped roasted Oban scallops with caper puree, paprika shallots, pepper and horseradish syrup	11.00
Scottish organic smoked salmon with Crowdie cheese and Nori lasagne	9.00
Roast loin of rabbit served with faggot, crispy belly and rhubarb compote	11.00
Garden pea and mint panacotta with caraway seed cracker and micro pea shoots (v)	9.00

MAINS

Pan fried wild Atlantic John Dory with pont neuf potatoes and curry sauce <i>* Borthwick Estate Riesling, Wairarapa, New Zealand, 2008, £6.50</i>	24.00
Braised Aberdeenshire pork cheek with roast lobster, fig and raspberry purée, gingerbread sauce <i>* Tavel, Prieuré de Montezargués, Allauzen, France, 2007, £7.50</i>	24.00
Poached breast and braised leg of guinea fowl with black pudding fritters and Savoy cabbage <i>* Keith Tulloch Estate Shiraz/Vignier, Hunter Valley, South Australia, 2005, £6.50</i>	23.00
Courgette and soft herb risotto with tempura courgette flower and Pecorino cheese (v) <i>* Gruner Veltliner, Kies, Kamptal, Kurt Angerer, 2007, £5.50</i>	17.00
Baked North Sea turbot with salt cod fritters, spiced cherry tomato chutney and wilted spinach <i>* Skillogelee Gewurztraminer, Clare Valley, Australia, 2007, £7.25</i>	24.00

**Recommended wines*

SIDE ORDERS 3.00

Scottish asparagus, chicory salad, mashed potato, rocket and Parmesan salad, summer vegetables

DESSERTS

Fresh strawberries with clotted cream ice cream and black pepper tuille	7.00
Matcha, lemon and chocolate opera cake with white chocolate and matcha ice cream	7.00
Cherry yoghurt panacotta with cherry sorbet and almond tuille	7.00
Selection of Scottish cheeses, honeycomb and homemade crackers	7.00
Selection of Forth Floor ice creams and sorbets	7.00