



**THE ROYAL GALLERY DINING EXPERIENCE
SAMPLE MENU**

Regular Menu

Starter



Hot smoked salmon, squid ink and seal salt cured cucumber,
piccalilli mayo, pea hummus, parsley and lemon cheesecake and watercress oil

Main course



Scorched fillet of venison, juniper and potato puree,
herb topped purple carrot, salsify, kohlrabi curd and chocolate infused jus

Dessert



Caramelised white chocolate bavaois, raspberry sponge,
basil sorbet and ginger powder



Coffee or tea and tablet

Vegetarian Menu

Starter

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Hot smoked pace of butternut squash, sea salt cured cucumber, piccalilli mayo, pea hummus, whipped parsley and lemon mousse with watercress oil

Main

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Scorched celeriac fondant, juniper potato puree herb topped purple carrot, salsify, kohlrabi curd and chocolate infused jus

Dessert

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Caramelised white chocolate bavarois, raspberry sponge, basil sorbet and ginger powder

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Coffee or tea and tablet

For more menu options, or dietary requirements, please contact hospitality@edintattoo.co.uk

Please note these menus are subject to change