

FINGAL'S VEGETARIAN MENU

FIRST DISHES

Butternut squash velouté, chestnuts & white truffle oil

Beetroot tartare, green apple & chervil vinaigrette

Winter mushroom & spinach **arancini**, saffron mayonnaise

PAIRED WINES 30

Our Sommelier Team can select wines to perfectly match your individual courses.

Try our non-alcoholic wine pairing 25

Please let us know if you have any specific dietary or allergen requirements, we shall be delighted to assist you. Please note our dishes are not produced in an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.

MAIN DISHES

East Lothian **cauliflower**, spiced lentils, shiso coulis,
plant-based red wine jus

BBQ **hispi cabbage**, celeriac mousseline, wakame,
yuzu kosho

Linguine, harissa, green olives & capers

SIDE DISHES 5

Harissa & honey-glazed sand **carrots** with pomegranate

Fingal **fries**, oregano sea salt

Autumn greens, Fingal XO, horseradish

Pommes purée

DESSERTS

Mango & saffron **parfait**, Sauternes

Hazelnut Floating Island

Poached meringue, hazelnut crème anglaise, vanilla caramel
& hazelnut praline

Valrhona Guanaja **chocolate** cake,
lemongrass sorbet

Scottish & British **cheeses**, quince jelly, Earl
Grey–soaked prunes, grapes & sourdough crackers
Supplement 6

DESSERT WINE	70ml	125ml
Moscato d'Asti Alasia 2017, Italy	5	7.5
Tokaji Aszú 5 Puttonyos, Hungary	9.5	15.5