

THE KITCHIN®

Chef's Tasting Menus

Our Tasting Menus are all a celebration of the seasons and showcases our philosophy, 'From Nature to Plate'. Each menu has been thoughtfully created by Chef Owner Tom Kitchin and Head Chef Lachlan Archibald, together with our talented team.

The Surprise Tasting Menu £165.00

A journey through the unique seasonal Scottish larder and its produce.

Amuse bouche, pre-starter, starter, middle course, main course, cheese course (£20 supplement), pre-dessert and dessert followed by coffee or tea with homemade petit fours.

The Vegetarian Surprise Tasting Menu £165.00

An innovative menu reflecting the most outstanding seasonal vegetarian produce available.

Amuse bouche, pre-starter, starter, middle course, main course, cheese course (£20 supplement), pre-dessert and dessert followed by coffee or tea with homemade petit fours.

The Prestige Surprise Tasting Menu £215.00

Designed to showcase the very finest and most exclusive seasonal produce available from the land and sea around us.

Amuse bouche, pre-starter, starter, middle course, main course, cheese course (£20 supplement), pre-dessert and dessert followed by coffee or tea with homemade petit fours.

The Tasting Menu is recommended for the entire party.

Wine Pairings

Our Sommelier team has created wine pairings to complement each Tasting Menu. This includes a welcome drink of Champagne followed by a different glass of wine with each course.

Wine Pairing £80.00

Exclusive Wine Pairing £160.00

Exclusive Wine Pairing with Dom Perignon as the welcome drink £205.00

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À La Carte Autumn Menu

Starter

Razor

East Neuk razor clams, braised carrot, coriander, pickled ginger, garden beans

Scallop

Hand-dived Orkney scallops baked in the shell, seasonal vegetables, white wine, Vermouth and herb sauce

Lobster

Salad of Newhaven lobster tail, cultured cream, meat radish, lemon confit

Potato and Seaweed

Ayrshire Rooster potato purée, crispy potato skins, East Coast sea herbs

Wagyu

Tatare of Highland Wagyu beef, Daurenki® Tsar Impérial® Caviar, kale chips
(supplement £15.00)

Veal

Roasted veal sweetbreads, orzo pasta, autumn vegetables, smoked marrow sauce

Main

Langoustine

Roasted Isle of Skye langoustine, Crown Prince squash, kale, langoustine bisque

Monkfish

Poached Scrabster monkfish, Free Company Farm celeriac, pomme purée, lardon, red wine fish sauce

John Dory

Barbequed Scrabster John Dory, surf clam, artichoke barigoule, lovage and green olive tapenade

Hare

First of the season hare, cooked à la royale, creamed gnocchi, crapaudine beetroot

Hogget

Loin and braised shoulder of Hebridean hogget, "haggis, neeps & tatties", Glenfiddich 12 Yr whisky sauce

Venison

Roasted loin of Hopetoun Estate roe deer, Scottish cherries, wild mushroom, venison jus

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À La Carte Early Autumn Menu

Dessert

Sea Buckthorn & Apple

East Lothian sea buckthorn curd, yuzu yoghurt, Braeburn apple sorbet

Plum

Monkton Farm plum & crumble soufflé, vanilla ice cream

Pear & Chocolate

Dark chocolate mousse, fried crêpe, red wine poached Monkton Farm pear, pear sorbet

Caramel

Blackthorn sea salt “Millionaires” caramel bavaois, cocoa nib and black tea ice cream

Cheese

A selection of cheese from the British Isles served with homemade bread

3 Course À La Carte Menu £130.00

Please note that the menu may change at short notice due to the produce available.
Should you have any food allergies or specific preferences, please let us know prior to your meal.

As we work with wild produce occasionally, traces of shot may be found.

All prices are inclusive of VAT. For all reservations, an optional gratuity of 12.5% will be added to your bill in accordance with our T&Cs.

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Today's Set Lunch Menu

Starter

Venison

Tartare of Hopetoun Estate roe deer, autumn fruit and vegetables, gouda

Squid

Bolognaise of Pittenweem squid, squid noodles, squid and caper flatbread

Partridge

Allenheads partridge schnitzel, wild mushrooms à la crème, fried quail egg

Main

Mallard

Borders mallard roasted on the crown, Monkton Farm beetroot, burnt apple purée

Lobster

Gratinated Newhaven lobster, spinach, wild rice, lobster bisque, vadouvan spice

Lamb

Barbecued and braised neck of Hebridean lamb, piperade, lamb sweetbreads, garlic

Dessert

Pear

Warm date sponge, poached Monkton Farm pear, salted caramel sauce, homemade vanilla ice cream

Lemon

Lemon soufflé, Knockraich Farm crème fraîche ice cream

Cheese

A selection of cheese from the British Isles served with homemade bread
(£7.50 supplement)

3 Course Set Lunch £69.00

3 Course Set Lunch with Cheese replacing Dessert £76.50

4 Course Set Lunch including Cheese Course £79.00

Matched Wine Pairing 3 glasses £39.00 4 glasses £45.00

From October until Christmas, The Kitchin will donate £5 per person from every Set Lunch Experience directly to 'Cash for Kids' - Mission Christmas campaign. This will help the important work the charity does to combat poverty and neglect for young people and children in Scotland. The charity works hard to prevent any child waking up without a Christmas gift to open. Should you wish to donate an additional amount, please make us aware.

Thank you for your support and enjoy your lunch!

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Today's Vegetarian Set Lunch Menu

Starter

Beetroot

Salt baked white beetroot, Katy Rodgers whipped crowdie, hazelnut, autumn truffle

Potato and Seaweed

Ayrshire Rooster potato purée, crispy potato skins, East Coast sea herbs

Cep

Roasted Perthshire cep, porridge, wild mushroom velouté

Main

Croquette

Walnut and Monkton Farm vegetable croquette, orzo pasta, autumn truffle

Raviole

Raviole du Dauphiné of Monkton Farm squash, winter chanterelle, crispy sage

Mushroom

Ragoût of Gerry's wild mushroom, early autumn vegetables, butter puff pastry vol-au-vent

Dessert

Pear

Warm date sponge, poached Monkton Farm pear, salted caramel sauce, vanilla ice cream

Lemon

Lemon soufflé, Knockraich Farm crème fraîche ice cream

Cheese

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