

Amber À-La-Carte Lunch Menu / 午餐单点菜单

Starters 前菜

Soup of the day with crusty bread (vegan) 当日例汤配脆皮面包 (纯素)	£3.50
Braised leek, shallot and Isle of Mull cheddar tart (v) 韭葱、青葱与马尔岛切达芝士挞 (素食)	£7.25
Confit duck and pork terrine with whisky prune relish 油封鸭与猪肉肉冻, 配威士忌李子酱	£8.50
Smoked sea trout roulade with citrus and caviar dressing 熏海鲑鱼配柑橘与鱼子奶油酱	£7.95
Steamed Shetland mussels with Islay whisky cream sauce 斯凯特兰贻贝, 佐艾雷岛威士忌奶油汁	£7.25

Main Courses 主菜

Chicken stuffed with haggis & wrapped in bacon, served with mash & whisky sauce 培根卷哈吉斯酿鸡胸, 佐土豆泥与威士忌酱	£23.50
Grilled Steelhead sea trout fillet with potato cake, pea & fennel salad, and whisky cream sauce 烤 Steelhead 虹鳟鱼柳, 配土豆饼、豌豆茴香沙拉与威士忌奶油汁	£25.50
Butternut squash and spinach barley risotto with roasted vegetable crisps (v / vegan available) 南瓜菠菜珍珠麦烩饭, 配烤蔬菜脆片 (素食 / 可纯素)	£14.95
Beef casserole with mushrooms, root vegetables & herb & garlic roast potatoes 蘑菇根茎牛肉炖菜, 佐香草蒜香烤土豆	£15.50
Lamb stovies – traditional Scottish slow-braised lamb, onion & potatoes 传统羊肉炖菜 (慢炖羊肉、洋葱与土豆)	£14.00
Traditional haggis or vegetarian haggis with neeps, tatties & whisky sauce (v available) 经典哈吉斯 / 素食哈吉斯, 配萝卜泥、土豆泥与威士忌酱	£12.95

Salads 沙拉

Chicken & venison chorizo salad 鸡肉与鹿肉香肠沙拉	£9.50
Hot smoked salmon, cucumber, chives & crème fraîche pâté 热熏三文鱼配土豆、茴香与法式奶油沙拉	£10.50
Spiced cauliflower, roasted red pepper & chickpea salad (vegan) 香料烤花椰菜、红椒与鹰嘴豆沙拉 (纯素)	£9.50

Sandwiches 三明治

Focaccia with chicken, bacon & spring onion mayo Focaccia 三明治, 夹鸡肉、培根与葱香蛋黄酱	£7.95
Hot smoked salmon, cucumber, chives & crème fraîche pâté 热熏三文鱼酱, 配黄瓜、细香葱与法式奶油	£7.95
Clava Brie with grilled green apple & prune relish (v) Clava Brie 奶酪, 配烤青苹果与李子酱 (素食)	£7.25
Ciabatta with spiced grilled vegetables & smoky mayo (v / vegan available) Ciabatta 三明治, 烤香料蔬菜配烟熏蛋黄酱 (素食 / 可纯素)	£6.95

Scottish Tapas 苏格兰小食

Chef's selection of five Scottish tapas (vegan available) 主厨甄选五款苏格兰小食 (可纯素)	£9.50
Chef's selection of five Scottish tapas with a glass of wine or whisky 主厨甄选五款小食 + 一杯葡萄酒或威士忌	£11.50

Platters 拼盘

Meat Platter 烤火腿与牛肉, 配大格伦鹿肉萨拉米与西班牙辣肠, 附番茄酱	£15.50
Seafood Platter 苏格兰熏鲑鱼、海虾、奥克尼甜腌鲱鱼、熏鲭鱼与柠檬奶油酱	£15.50
Cheese Platter (v) 四款苏格兰奶酪, 佐 Amber 手工果酱 (素食)	£13.50
Sharing Scottish Platter 综合肉类、海鲜与奶酪, 适合多人共享	£25.00

Desserts 甜点

Sticky toffee pudding with vanilla ice cream 黏太妃布丁, 配香草冰淇淋	£6.50
Dark chocolate and Glayva tart with Chantilly cream 黑巧克力 Glayva 利口酒塔, 配香缇奶油	£7.50
Lemon panna cotta with honey meringue and fresh berries 柠檬奶冻, 佐蜂蜜蛋白酥与新鲜浆果	£6.95
Drambuie and raspberry cranachan slice with shortbread Drambuie 蜂蜜威士忌覆盆子燕麦奶油甜点, 配黄油酥饼	£6.50
Selection of Scottish cheese and oatcakes with chutney and grapes 苏格兰奶酪拼盘, 附燕麦饼、果酱与葡萄	£8.95

Amber À-La-Carte Dinner Menu / 晚餐单点菜单

Starters 前菜

Soup of the day with crusty bread (vegan) 当日例汤配脆皮面包 (纯素)	£3.50
Braised leek, shallot and Isle of Mull cheddar tart (v) 韭葱、青葱与马尔岛切达芝士挞 (素食)	£7.25
Confit duck and pork terrine with whisky prune relish 油封鸭与猪肉肉冻，配威士忌李子酱	£8.50
Smoked sea trout roulade with citrus and caviar dressing 熏海鲑鱼卷，佐柑橘与鱼子酱汁	£8.50
'Cullen skink' soup – traditional Scottish soup with smoked haddock, potato and leek – with Katy Roger's lemon crème fraîche Cullen Skink 传统苏格兰熏黑线鳕、土豆与韭葱汤，佐 Katy Roger's 柠檬法式奶油	£8.50

Main Courses 主菜

Mint lamb rump with potato rösti, pea purée, carrots and red wine jus 薄荷香烤羊臀肉，配土豆 Rösti、豌豆泥、胡萝卜与红酒汁	£28.50
Grilled Steelhead sea trout fillet with potato cake, pea & fennel salad, and whisky cream sauce 烤 Steelhead 虹鳟鱼柳，配香煎土豆饼、豌豆茴香沙拉与威士忌奶油酱	£25.50
Chicken stuffed with haggis & wrapped in bacon with mash and a whisky sauce 培根卷哈吉斯酿鸡胸，配土豆泥与威士忌酱	£23.50
Sea bream fillet on a creamy smoked haddock & mussel broth 金目鲷鱼柳，佐熏黑线鳕与青口贝奶油浓汤	£22.50
Butternut squash and spinach barley risotto with roasted vegetable crisps (v / vegan available) 南瓜菠菜珍珠麦烩饭，配烤蔬菜脆片 (素食 / 可纯素)	£14.95
Braised beef and black pudding pie 酥皮焗烩牛肉配黑布丁，佐烤土豆与蜜汁胡萝卜	£21.50

Pots 小锅菜

Traditional haggis or vegetarian haggis with neeps and tatties (v available) 经典哈吉斯 / 素食哈吉斯，配萝卜泥与土豆泥	£5.50
Lamb stovies – a traditional Scottish dish of slow braised lamb, onion and potatoes 传统羊肉炖菜 (慢炖羊肉、洋葱与土豆)	£6.50
Pot of Shetland mussels 一锅设得兰贻贝	£6.50

Pots 小锅菜

Butternut squash and spinach barley risotto (v / vegan available) 南瓜菠菜珍珠麦烩饭 (素食 / 可纯素)	£5.50
Beef, mushroom and shallot casserole 牛肉、蘑菇与青葱炖菜	£6.25

Sides 配菜

Roast garlic & herb potatoes 烤蒜香香草土豆	£4.00
Honey glazed carrots 蜜汁胡萝卜	£4.00
Tender stem broccoli 嫩茎西兰花	£4.00
Chive mash potato 细香葱土豆泥	£4.00
Dressed green salad 调味绿叶沙拉	£4.00
Bread basket 面包篮	£4.00

Desserts 甜点

Sticky toffee pudding with vanilla ice cream 黏太妃布丁，配香草冰淇淋	£6.50
Dark chocolate and Glayva tart with Chantilly cream 黑巧克力 Glayva 利口酒塔，配香缇奶油	£7.50
Lemon panna cotta with honey meringue and fresh berries 柠檬奶冻，佐蜂蜜蛋白酥与新鲜浆果	£6.95
Drambuie and raspberry cranachan slice with shortbread Drambuie 蜂蜜威士忌覆盆子燕麦奶油甜点，配黄油酥饼	£6.50
Selection of Scottish cheese and oatcakes with chutney and grapes 苏格兰奶酪拼盘，附燕麦饼、果酱与葡萄	£8.95

Taste of Scotland “苏格兰味道”套餐

Our iconic Tasting Menu, the Taste of Scotland, is a three-course Scottish experience menu, including dessert, paired with a Scotch whisky. The menu is available throughout the day and evening. Please ask your server for further details. 我们的招牌品鉴套餐“苏格兰味道”，为您呈现三道菜 (含甜点) 的苏格兰美食之旅，并巧妙搭配一款苏格兰威士忌。全天供应，详情请咨询服务员。Taste of Scotland Dining, per person “素食”或“纯素”可按需提供)	£50.00
--	--------