

THE PLACE

MENU
BROCHURE





Signature Menu

£38.00 per person

TO START

Leek & Potato Soup

(Vegetarian, Gluten-Free - Vegan Optional)

Topped with a chive cream, herb oil, and served with toasted sourdough

Haggis, Neeps & Tatties

Dressed in a whisky cream

Heritage Tomato & Mozzarella

(Vegetarian - Vegan & Gluten-Free Optional)

Scottish heritage tomatoes and buffalo mozzarella, adorned with black pepper croutes and a basil oil

TO FOLLOW

Chicken Supreme

(Gluten-Free, Dairy-Free - Halal Optional)

Succulent pan-seared chicken, creamy skirlie mash, roasted heritage root vegetables, haggis bon bon, and a velvety peppercorn jus

Wild Mushroom Gnocchi

(Vegan, Gluten-Free)

Tossed with spinach, roasted garlic, and velvety truffle oil

Pan-Roasted Scottish Coley

(Gluten-Free - Dairy-Free & Halal Optional)

Served with kale-crushed potato, fresh dill & a white-wine caper sauce

TO FINISH

Sticky Toffee Pudding

(Gluten-free - Dairy-Free Optional)

Drenched in a creamy butterscotch sauce and clotted cream

Scottish Cranachan Cheesecake

Topped with a whisky cream, raspberries, toasted oats and a drizzle of honey

Trio of Fruit Sorbet

(Vegan, Dairy-Free)

Served with seasonal Scottish Berries & homemade coulis



THE PLACE
CITY HOTELS & VENUES

Prestige Menu

£48.00 per person

TO START

Roasted Carrot Soup

(Vegan, Gluten-Free)

Topped with sunflower seeds and drizzled with coriander oil

Gin-Cured Salmon

(Dairy-Free, Gluten-Free)

Accented with beetroot, avocado, and honey-mustard dill purée pearls

Smoked Duck Breast

(Dairy-Free, Gluten-Free)

Celeriac remoulade, glazed grapefruit & pickled walnuts

TO FOLLOW

Braised Feather Blade Beef

(Dairy-Free - Gluten-Free & Halal Optional)

Six-hour braised Scottish feather blade, served with a creamy horseradish mash, honey-glazed root vegetables, rich red wine jus, and crispy Yorkshire pudding

Courgette & Spinach Risotto

(Vegan, Gluten-Free)

Stirred with tender broccoli in a roast garlic & lemon plant-base butter

Scottish Salmon Fillet

(Gluten-Free - Dairy-Free & Halal Optional)

Served with olive & beetroot potato, crisp savoy cabbage, and dressed in a turmeric wine cream

TO FINISH

Espresso Crème Brûlée

(Vegetarian - Gluten-Free Optional)

Served with a dark chocolate chip shortbread

Dark Chocolate Orange Brownie

(Gluten-Free, Vegetarian - Dairy-Free Optional)

Topped with homemade honeycomb and Chantilly cream

Blueberry Frangipane

(Gluten-Free, Vegetarian - Dairy-Free Optional)

Silky almond sponge drizzled with Scottish Berry Compôte and a scoop of fresh white chocolate ice cream



THE PLACE
CITY HOTELS & VENUES



THE PLACE

34-38 York Place,
Edinburgh,
EH1 3HU



THE PLACE
CITY HOTELS & VENUES