Ricks

Group Set Menu

3 COURSES **35**

Starters

Confit chicken wings, truffle potato mousseline, chicken balsamic glaze

Roasted beetroot carpaccio, purple, golden & candied beetroot, pickled walnuts, watercress, lime vinaigrette *(vg)*

Charred courgettes, whipped cashew hummus, hot honey, pistachios, strawberry mint

Scottish salmon ceviche, citrus dressing, chilli & avocado cream, crispy nori

Mains

Steak frites, flat iron steak, café de Paris butter sauce & fries *+£5 supplement*

Gnocchi, roasted tomato arrabbiata sauce, focaccia and vegan parmesan crumble

Roast stone bass, jersey royals, brown shrimp butter, samphire

Roast chicken breast, leek and white wine velouté, tarragon mash potato

Desserts

Lemon posset, seasonal berries, toasted meringue, shortbread *(vg)*

Warm chocolate fondant, salted caramel ice cream

Coconut rice pudding (vg) poached conference pear, oat crumble

Scottish ice cream selection, Turkish tablet, vanilla, chocolate, strawberry, biscoff, raspberry ripple, salted caramel, espresso, jaffa cake

Please inform your waiter of any food allergies or dietary requirements you may have. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. (v) = vegetarian (vg) = vegan

Ricks

Group Set Menu

3 COURSES & SIDES **45**

Starters

Confit chicken wings, truffle potato mousseline, chicken balsamic glaze

Roasted beetroot carpaccio, purple, golden & candied beetroot, pickled walnuts, watercress, lime vinaigrette *(vg)*

Charred courgettes, whipped cashew hummus, hot honey, pistachios, strawberry mint

Scottish salmon ceviche, citrus dressing, chilli & avocado cream, crispy nori

Mains

All mains are served with sides to share: fries (vg), heritage carrots with cashew houmous, XO mushroom sauce (v) or Ricks Crunch salad bitter leaves (v)

Steak frites, flat iron steak, café de Paris butter sauce & fries *+£5 supplement*

Gnocchi, roasted tomato arrabbiata sauce, focaccia and vegan parmesan crumble

Roast stone bass, jersey royals, brown shrimp butter, samphire

Roast chicken breast, leek and white wine velouté, tarragon mash potato

Desserts

Lemon posset, seasonal berries, toasted meringue, shortbread *(vg)*

Warm chocolate fondant, salted caramel ice cream

Coconut rice pudding (vg) poached conference pear, oat crumble

Scottish ice cream selection, Turkish tablet, vanilla, chocolate, strawberry, biscoff, raspberry ripple, salted caramel, espresso, jaffa cake

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Ricks

Group Set Menu

4 COURSES & SIDES 55

For the Table

Saltire pâtisserie jalapeno & cornbread bloomer

Marinated mixed olives, lemon, chilli & coriander

Starters

Confit chicken wings, truffle potato mousseline, chicken balsamic glaze

Roasted beetroot carpaccio, purple, golden & candied beetroot, pickled walnuts, watercress, lime vinaigrette *(vg)*

Charred courgettes, whipped cashew hummus, hot honey, pistachios, strawberry mint

Scottish salmon ceviche, citrus dressing, chilli & avocado cream, crispy nori

Mains

All mains are served with sides to share: fries (vg), heritage carrots with cashew houmous, XO mushroom sauce (v) or Ricks Crunch salad bitter leaves (v)

Steak frites, flat iron steak, café de Paris butter sauce & fries *+£5 supplement*

Gnocchi, roasted tomato arrabbiata sauce, focaccia and vegan parmesan crumble

Roast stone bass, jersey royals, brown shrimp butter, samphire

Roast chicken breast, leek and white wine velouté, tarragon mash potato

Desserts

Lemon posset, seasonal berries, toasted meringue, shortbread *(vg)*

Warm chocolate fondant, salted caramel ice cream

Coconut rice pudding (vg) poached conference pear, oat crumble

Scottish ice cream selection, Turkish tablet, vanilla, chocolate, strawberry, biscoff, raspberry ripple, salted caramel, espresso, jaffa cake

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