



Our menus combine the best of traditional Scottish flavours and ingredients in unique and exciting dishes to delight your palate.

Our team of chefs source all of our food with a painstaking eye for quality. Menus change with the seasons and all of our food reflects the regional diversity of Scotland's larder.

Scottish bred beef and lamb, prime game, wild salmon and the freshest vegetables are all sourced with care and attention.

Then behind the kitchen doors, our team of chefs carry out a delicious alchemy, creating this quintessentially Scottish menu.

Amber is unique in its approach to providing fabulous Scottish cuisine matched with an amazing variety of single malt and blended Scotch Whisky together with Scotch Whisky liqueurs and exclusively designed Scotch Whisky cocktails.

A Whisky sommelier is on hand to give you advice and guidance. Our close relationship with Scotland's distillers offers us an unparalleled range of whiskies.

Amber Restaurant @ The Scotch Whisky Experience

354 Castlehill, The Royal Mile, Edinburgh EH1 2NE www.amber-restaurant.co.uk / 0131 477 8477

Scottish Tapas, Amber's signature dish...



Starters

Choice of two soups of the day served with crusty bread	£3.25
Potted ham hock with piccalilli	£6.50
Smoked Scottish salmon with lemon and pepper dressing served with soda bread	£5.90
Roasted shallot and squash tart with cider dressing (V)	£4.95
Potted mackerel with creamy horseradish salad & melba toast	£4.95
Argyll goats cheese and red onion tart with salad leaves (V)	£4.50
Cock a leekie terrine with prune chutney	£6.95

Steamed Orkney mussels with garlic and whisky **small** £5.95 **large** £7.95

Mains

Fish cakes with spicy tomato sauce	£6.50
Corn-fed chicken with celeriac mash	£9.50
Aberdeen Angus beef and dumpling casserole	£9.95
Pork with ginger and apple chutney with Arran mustard mash	£9.75
Wild mushrooms and roasted shallot puff pastry (V)	£8.25
Haggis or vegetarian haggis, neeps and tatties with a whisky sauce	£7.95
Scottish salmon in crispy breadcrumbs served with potato bisque	£9.50
John Gilmore's sirloin steak with potato and onion mash	£14.50
Pumpkin and beetroot barley risotto (V)	£8.25
Fillet of sea bass in oatmeal with whisky butter	£9.50

2 course set special of the day from £14.95

Side orders (V)

Basket of bread	£1.75
Salad leaves	£1.75
Minted boiled potatoes	£2.25
Roasted vegetables	£2.25

Taste of Scotland – enjoy our Platinum tour at 5.45pm followed by a food tasting experience at 7.15pm - **£50 per person** (must be booked in advance).

- 3 course sample sized menu
- A selection of bite sized Scottish tapas to enjoy as your starter
- A taster of Scottish main dishes
- Sticky toffee pudding matched with a dram of Whisky
- Coffee

This whole tasting experience provides a true taste of the best of Scottish Cuisine

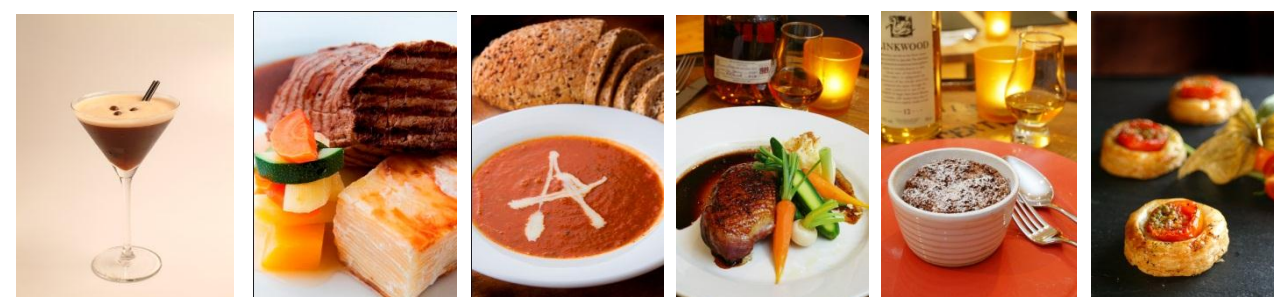
We hope you enjoy your dining experience with us.

Did you know we are also open in the evenings? Food is served until 7.30pm (Sunday – Thursday) and last orders are 9pm on Friday and Saturday.

If you wish to enquire about booking an evening meal with us or finding out more about hiring one of our function rooms for a wedding, private dinner, meeting or conference, please ask one of our team who will be happy to tell you more.

Enjoyed your experience? – Please tell others!

For more information on Amber Restaurant and our team, please see our website www.amber-restaurant.co.uk – you may even find a recipe of your favourite dish from our menu!



Bottled Beers

Innis & Gunn 330ml £4.25 6.6%

(Scottish Beer)

Oak aged beer with an incredible depth of taste. Vanilla, toffee and orange aromas; soothing and warm in the finish.

Bitter & Twisted 500ml £4.75 4.2%

(Scottish Beer)

Delightfully refreshing blonde beer with a finish that is like a twist of a lemon. Fresh hoppy profile..

Schiehallion 500ml £4.75 4.8%

(Scottish Lager)

Crisp cask conditioned lager with a beautiful fresh taste of grapefruit. Full but light flavoured.

Fraoch Heather Ale 330ml £3.25 5.0%

(Scottish Ale)

Floral, peaty aroma with a full malt body, a spicy herbal flavor and a dry wine-like finish..

Grozet Gooseberry Ale 330ml £3.25 5.0%

(Scottish Ale)

Pale golden beer, with a refreshing fruit aroma, clean palate, fruity wheat flavour and crisp finish.

Caledonian 80/- 500ml £3.95 4.1%

Creamy and fruity with a long hoppy finish

Deuchars IPA 500ml £3.95 4.4%

Blend of malt and hop character with enormous drinkability

Selection of sandwiches served on white or brown crusty bread with side salad

Honey roast gammon and Arran mustard £4.10

Smoked Scottish salmon with cream cheese £5.10

Free range egg and chive mayonnaise (v) £4.25

Smoked bacon and melted cheese £5.10

Gruth dhu, tomato and basil (v) £4.95

Arran smoked cheese with tomato chutney (v) £4.75

Scottish tapas £7.50

A selection of Scottish tapas with a glass of wine or a whisky £9.50

A selection of Scottish cheeses with oatcakes (v) £6.50

Soup and half a sandwich £4.95

Puddings from the kitchen

please see our daily specials board

Cakes available from the counter from £1.95

Scones served with fresh cream and Arran raspberry jam £2.50

Scottish Tapas

Choose from a range of freshly prepared Scottish Tapas. Please take a look in our tapas counter or ask our team for today's seasonal specials reflecting the best of Scotland's ingredients from the mountains, glens, lochs and seas. We can suggest a Whisky pairing for each different tapas item. **From £1.50 per item**



Selection of Scottish Cheeses

Our Scottish cheese platter with oatcakes includes a range of hard and soft Scottish cheeses such as Howgate Brie, Dunsyre Blue, Gruth D'hu, Smoked Applewood.

Cheese platter - £6.50 (v)

To get the most from your Whisky and Tapas tasting we suggest the following:

Adding water to Whisky for tasting is a matter of personal preference, but for nosing Whisky, adding a splash of water will help release more of the aromas.

Enjoying sipping your Whisky whilst tasting the accompanying tapas – you will find that the flavours of both will change when sampled together. Everyone's palate is different so there are no strict rules.

Teas

Breakfast Tea Light and refreshing	£1.75
Earl Grey Fine tea from China & India scented with bergamot	£1.75
Darjeeling: Rounded and mellow with a fine delicate flavour & exclusive taste	£1.75
Fruit Teas: Cranberry, Raspberry & Elderflower Or Blackcurrant, Ginseng & Vanilla	£1.75 £1.75
Herbal Teas: Peppermint Lotus green tea	£1.75 £1.75

Soft Drinks

Coke/ Diet Coke	£1.75
Fanta (Orange or Lemon)	£1.75
Sprite	£1.75
Irn Bru/ Diet Irn Bru	£1.75
Highland Spring Still/ Sparkling (33cl)	£1.50
Highland Spring Still/ Sparkling (1 litre)	£3.00
Apple Juice	£0.95
Orange Juice	£0.95

Coffees & Hot Chocolate

Coffee	£1.90
Espresso	£1.90
Double Espresso	£2.35
Cappuccino	£2.25
Latte	£2.25
Mocha	£2.50
Decaffeinated Coffee	£1.70
Decaffeinated Mocha	£2.50
Hot Chocolate	£2.25
Gaelic Coffee 25ml Coffee with Scotch whisky and brown sugar topped with freshly whipped cream	£3.95 @40%
Highland Cream Latte 50ml A latte fused with a gentle cream Liqueur	£3.95 @17.5%
Hot Whisky Toddy 25ml With honey and a hint of spice	£2.95 @ 40%

White Wine

Chenin Blanc, (South Africa) The Veldt Range 2010	£15.25 (bottle) £4.00 (175ml glass)
Really well balanced wine: the aromas are reminiscent of melon and honey with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.	
Semillon Chardonnay (Australia) Jacobite Ridge 2009	£16.50 (bottle) £4.50 (175ml glass)
Classic Australian blend with smooth richness from the Semillon grape and body, freshness and delicious tropical fruit and pineapple notes provided by the Chardonnay	
Sauvignon Blanc, (Chile) Santa Ema 2009	£16.25
Rich, full flavoured Sauvignon	
Pinot Grigio, La Casada, Piave 2009 (Italy)	£17.25
Wonderful cream soda nose, crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish.	
Don Cristobal Verdhelo (Argentina) 2010	£17.95
This unique wine from Argentina takes it origin from Portugal and is characterised by its fruity aromas with floral tones and freshness. Lovely ripe melon & lemon styled fruit flavours. An excellent all-rounder.	

Red Wine

Tempranillo, Quintana 2007 (Spain)	£15.25 (bottle) £4.00 (175ml glass)
Rioja style, lots of red fruits even red cherries, some vanilla on the nose with a nice weighty, dry, medium styled palate & a well structured finish.	
Grenache/ Syrah Champs du Moulin 2008 (France)	£15.95 (bottle) £4.50 (175ml glass)
The combination of the softness and fruitiness of the Grenache compliments the weight and structure of the syrah to produce a smooth rich wine ideal for all occasions.	
Merlot, Les Terres Fumées 2009 (France)	£16.75
From vineyards located near Carcassonne. Very well balanced with floral aromas and a touch of spice. Harmonious on the palate with tannins and acidity working well with the redcurrant fruit.	
Cabernet Sauvignon, Santa Ema Maipo Valley 2008 (Chile)	£17.95
Absolutely jam packed with loads of blackcurrant fruit. A beautifully rich wine.	
Malbec, Don Cristobal 2009 (Argentina)	£20.25
Fine and elegant aroma with a perfect combination of ripe red fruits and spices, enriched by the use of French oak.	
Rosé St Geniès de Menestrol Rosé 2009 (Southern France)	£18.75 (bottle) £5.25 (175ml glass)
This Rosé is produced by the fifth generation of a small wine making family, dedicated to quality. You will find it is not the average light, watery Provençe style, but a gutsy, full rosé wine.	