



STARTERS

SHETLAND MUSSELS

Coconut, chilli & lime broth
- £7 -

WILD LEEK & POTATO SOUP

Burnt leeks, smoked oil
- £4.50 -

CHARRED HALLOUMI TACOS

Corn tortillas, yogurt dressing, pomegranate
- £6.50 -

CHICKEN LIVER PARFAIT

Rhubarb chutney, mini brioche loaf
- £6 -

SEARED SHETLAND KING SCALLOPS

Grilled baby gem, avocado, red pepper essence
- £10 -

CUMBRAE ROCK OYSTERS

Pickled jalapeño, cucumber & Tabasco granita
- £3 each - 1/2 dozen £14 -

SESAME SEARED TUNA STEAK

Asian salad, soy dressing
- £8 -

DUCK CONFIT CROQUETTES

Plum & Hoi Sin Sauce, pickled cucumber
- £7.50 -

SIDES

- All £3.50 each -

FRIES

Sea salt or truffle & Parmesan

SEASONAL SALAD

House dressing

PURPLE SPROUTING BROCCOLI

Hollandaise sauce

ROAST CARROTS

Spiced heather honey

MIXED KALE

Kombu butter

ROAST CAULIFLOWER

Auld Reekie rarebit

OYSTER MUSHROOMS

Salt & chilli

QUINOA SALAD

Chilli, herbs & lemon

GRILL

We are proud to serve

JOHN GILMOUR'S BEEF

John Gilmour Butchers is a third generation family business based in Macmerry, East Lothian. They specialise in dry aged prime Scotch Beef sourced from the Lothians and Scottish Borders. Their beef is aged for a minimum of 35 days to give the meat a soft texture and rich depth of flavour.

- 300g - **SIRLOIN** - £26 -

- 300g - **RIBEYE** - £26 -

- 225g - **FILLET** - £30 -

All served with fries and your choice of sauce:

RED WINE JUS / PEPPERCORN / BÉARNAISE

Add 'Surf & Turf'

GARLIC KING PRAWNS / SEARED SCALLOPS

- £5 -

21 DAY AGED TWEED VALLEY BURGER

Toasted brioche bun, cheese, beef tomato, fries, gherkins, burger sauce

- £12 -

MAINS

GOAN PRAWN CURRY

Tiger prawns, fragrant rice, raita, homemade poori
- £16 -

GRILLED HALIBUT

Brown shrimps, capers, creamed potato, red wine sauce
- £17 -

SOY BRAISED PORK BELLY

Broccoli, miso mayonnaise
- £14 -

LAMB RUMP

Confit carrot, chermoula & preserved lemon
- £15 -

ROAST CHICKEN BREAST

Potato terrine, mushrooms, wild garlic aioli
- £14 -

HERB GNOCCHI

Charred spring onions, foraged wild mushrooms, watercress sauce
- £10 -

DESSERTS

GOLDEN PINEAPPLE

Roast pineapple, muscovado sponge coriander, coconut & lime sorbet
- £6 -

CHOCOLATE & PEANUT BUTTER TART

Peanut butter ice cream
- £5 -

A PLATE OF BRITISH CHEESE

Piccalilli, oatcakes
- £8 -

RHUBARB DESSERT FLIGHT

Edinburgh Gin jelly, rhubarb pavlova, rhubarb gin cocktail
- £10 -

HOMEMADE ICE CREAMS & SORBET

Ask for today's flavours
- £5 -



All our food and drink is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.