



STARTERS

SHETLAND MUSSELS

Coconut, chilli & lime broth
- £7 -

GREEN PEA VELOUTE

Serrano ham, crème fraîche
- £4.50 -

CHARRED HALLOUMI TACOS

Corn tortillas, yogurt dressing, pomegranate
- £6.50 -

CHICKEN LIVER PARFAIT

Red onion jam, 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 -

LAVERSTOKE FARM BUFFALO MOZZARELLA SALAD

Tomato, horseradish, pickled shallot
- £6 -

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

TENDERSTEM BROCCOLI

Hollandaise sauce

ROAST CARROTS

Spiced heather honey

CORN ON THE COB

Roast chicken butter

ROAST CAULIFLOWER

Auld Reekie rarebit

OYSTER MUSHROOMS

Salt & chilli

QUINOA SALAD

Chilli, herbs & lemon



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 -

- 225g - **FILLET** - £30 -

All served with fries and your choice of sauce:

RED WINE JUS / PEPPERCORN / BÉARNAISE

Add 'Surf & Turf'

GARLIC KING PRAWNS

- £5 -

21 DAY AGED TWEED VALLEY BURGER

Toasted brioche bun, cheese, beef tomato, fries, gherkins, burger sauce
- £14 -

MAINS

GOAN PRAWN CURRY

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

ROAST COD

Brown shrimps, capers, creamed potato, red wine sauce
- £16 -

SOY BRAISED PORK BELLY

Broccoli, miso mayonnaise
- £14 -

LAMB RUMP

Confit carrot, chermoula & preserved lemon
- £15 -

ROAST CHICKEN BREAST

Potato terrine, spring onions, charred sweetcorn
- £15 -

LINGUINE PRIMAVERA

Peas, broad beans, aged Parmesan
- £10 -

MONKFISH SCAMPI

Crushed peas, tartare sauce
- £16 -

DESSERTS

GOLDEN PINEAPPLE

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

BITTER CHOCOLATE DELICE

Miso, caramelised banana, milk ice cream
- £6 -

YOGHURT PANNA COTTA

Perthshire strawberries, salted oats, strawberry sorbet
- £5 -

A PLATE OF BRITISH CHEESE

Piccalilli, oatcakes
- £8 -

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.