
A LA CARTE

STARTERS

Lindisfarne Oysters - classic, lemon, tabasco and mignonette *three* £6.50 or *½ Dozen* £13.00

Champagne and Oysters - Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters *£35.00 to share*

White onion veloute - almond, Isle of Mull cheddar scone	£7.00
Tortellini - white bean and truffle, pumpkin, pumpkin seeds, sage	£8.00
Balvenie Whisky or Hendricks Gin cured smoked salmon - Pain de Mie, oatmeal, radish	£10.00
Pine smoked Highland venison tartare - mushroom ketchup, chestnuts, brambles, wood sorrel	£11.00
Duck foie gras - endive, sauternes soaked sultanas, walnut	£12.00
Daube of Borders pork - hand dived Orkney scallop, butternut squash, hazelnut	£12.00
Scottish lobster, clams and squid salad - walnut oil, sherry vinegar, bitter leaves	£14.00

MAINS

Gnocchi - roasted beets, goat's curd, rainbow chard, almond and parsley pesto	£15.00
Pearl barley risotto - cep, cavolo nero, black truffle	£15.00
Guinea fowl - potato boulangere, cauliflower cheese, kale	£18.00
Stone bass - tarka dal, fennel bhaji, curry sauce, lime chutney, coconut	£19.00
Short rib of Borders beef - barbequed white cabbage, salt baked celeriac, shallots	£19.00
North Sea halibut - cauliflower puree, romanesco, mussels, clams, langoustine bisque, sea vegetables	£20.00
North Atlantic monkfish - veal sweetbread, wild mushrooms, jerusalem artichoke, spinach, bordelaise sauce	£20.00
Borders partridge - creamed cabbage, parsnip, bread sauce, game chips, blackberry	£21.00

A la carte menu is available for parties of twelve or less

OFF THE GRILL FROM SHAW'S

Shaws Fine Meats are traditional family butchers working closely with farmers to source the finest livestock from the Borders and Lothians. They dry age their meat on the bone to ensure maximum flavour and tenderness.

(10oz) 30-45 day aged Scottish Borders beef served with garlic and herb butter.

All Steaks comes with salad and chips.

45 day aged Borders rump

£21.00

35 day aged Borders Sirloin

£22.50

30 day aged Borders rib-eye

£24.50

MARKET MENU

STARTERS

Soup of the day

North Atlantic smoked Mackerel

- beetroot, apple, horseradish, new potato

Duck rilette

- fig chutney, celeriac remoulade, sourdough

William pear salad

- stilton, walnuts, endive, truffle dressing

MAINS

Sea bream - haricot beans, courgette, tomato, basil pesto

Ayrshire pork belly - polenta, kale, hazelnut and shallot dressing

Perthshire chicken - puy lentils, parsnip, smoked pancetta

Orecchiette - butternut squash, goats cheese, pumpkin seeds

DESSERTS

Apple and blackberry crumble

- Devonshire clotted cream

Roasted figs - Greek yoghurt, pine nut granola, honey ice cream

Selection of Stewart Tower dairy ice cream

British cheese - crackers, chutney

Lunchtimes

Monday - Friday / Serving from midday
£14.50 2 courses / £19.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£14.50 2 courses / £19.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£16.50 2 courses / £21.50 3 courses

WHILE YOU WAIT

Catalonian Gordal olives £3.50

Chargrilled bread

- with 'flavour of the day!' £3.50

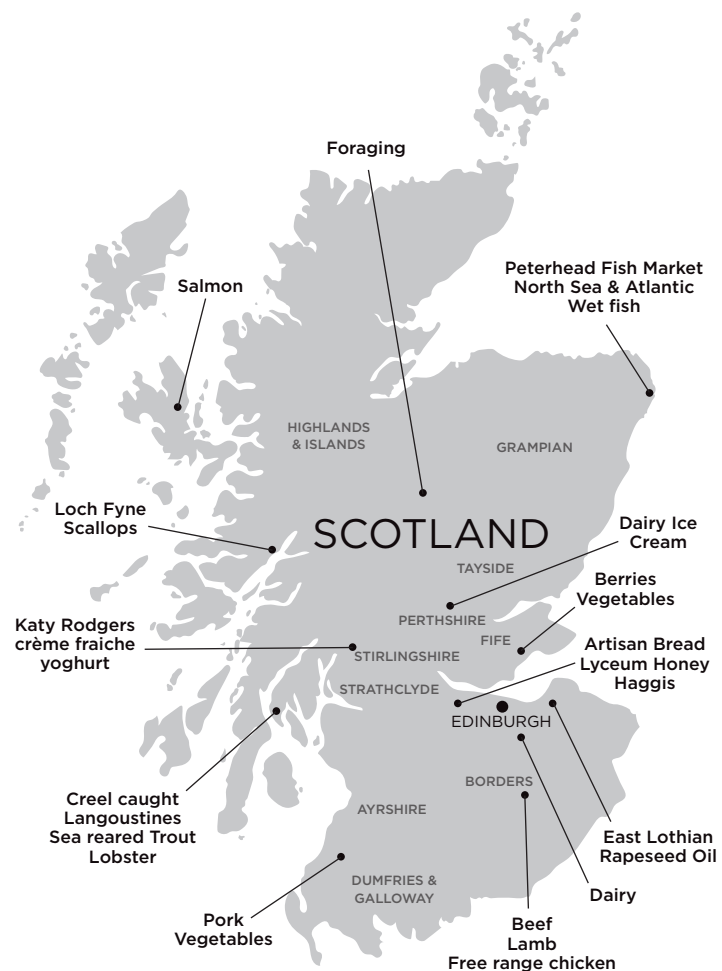
Spiced nuts of the day £3.75

SIDE ORDERS

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£3.50 each



If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

A discretionary service charge of 10% will be added to tables of 10 or more.

All prices are inclusive of VAT at current rate.