
A LA CARTE

STARTERS

Lindisfarne Oysters - classic, lemon, tabasco and mignonette - pickled fennel and pear - Asian salad	<i>three</i> £6.50 or <i>½ Dozen</i> £13.00 <i>three</i> £7.50 or <i>½ Dozen</i> £15.00 <i>three</i> £7.50 or <i>½ Dozen</i> £15.00
Champagne and Oysters - Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	£35.00 <i>to share</i>

Leek and potato soup - poached hen's egg, croutons	£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, 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 breast - potato boulangere, cauliflower cheese, buttered kale, nutmeg	£18.00
Stone bass - tarka dhal, fennel bhaji, curry sauce, spiced lime chutney	£19.00
Short rib of Borders beef - barbequed cabbage, salt baked celeriac, crispy onions	£19.00
North Sea turbot - cauliflower puree, Romanesco, mussels, clams, langoustine bisque, sea vegetables	£20.00
North Atlantic monk fish - veal sweetbreads, foraged wild mushrooms, Jerusalem artichoke, Bordelaise sauce	£20.00
Crown of Border's grouse - bread sauce, creamed cabbage, game chips, juniper and thyme jus	£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.

45 day aged Borders rump	⋮	35 day aged Borders sirloin	⋮	30 day aged Borders rib-eye
£21.00		£22.50		£24.50

MARKET MENU

STARTERS

Sweet potato and coconut velouté -
coriander and coconut pesto

Heritage tomatoes - pea, oregano,
crème fraîche, lemon

Smoked Ayrshire ham hock terrine
- carrot chutney, pickled heritage carrots,
watercress, sourdough

North Atlantic smoked mackerel
- gooseberry, cucumber, fennel

MAINS

Perthshire chicken - sweetcorn puree, burnt
sweetcorn, baby gem, pickled trompettes

Sea Bream - courgette, fennel, red pepper,
balsamic vinegar, salsa verde

Braised brisket of borders beef
- truffle polenta cake, caramelised onion purée,
tenderstem broccoli

Saffron risotto - broad beans, parmesan,
East Lothian rapeseed oil

DESSERTS

Peaches - almond, honey, mascarpone,
peach ice cream

Blacketyside farm blackberries
- vanilla yoghurt, granola, blackberry gel,
wood sorrel

Selection of Stewart Tower dairy ice cream

Selection of 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.