

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*

Leek and potato soup - pancetta and cheddar crouton and smoked paprika oil	£7.00
Caramelised taleggio - smoked paprika and rosemary piperade, hazelnut and parsley vinaigrette	£7.00
Sautéed calamari - black eye peas salsa, chilli jam, soured apple	£9.00
Smoked salmon - lemon and dill cream cheese, compressed cucumber, toasted brioche	£10.00
Smoked ham hough terrine - piccalilli, puffed pork skin, quails egg	£10.00
Veal sweetbread - raselhanout spices, cauliflower, green chilli threads, coriander	£11.00
Scallop and prawn boudin - soft herb brioche crust, parsnip purée, truffle honey	£12.00

MAINS

Quinoa - salad of winter vegetables, pumpkin humus, tahini, candied seeds	£15.00
Strozzapreti - wild mushrooms, tarragon, roasted chestnuts	£15.00
Borders partridge - creamed savoy cabbage, potato and chive croquette, blackberry vinegar jus	£18.00
Pan fried halibut barigoule - mashed potato, artichoke hearts, smoked pancetta, baby onions, carrots, thyme jus	£21.00
North Sea monkfish - wrapped in paté bric, confit leeks, shallot cream	£22.00
Breast of chicken - thyme and garlic mash, honey glazed baby vegetables and kale	£23.00
Scottish beef fillet - mushroom duxelle, potato rosti, duck foie gras, bordelaise sauce	£27.00
Whole roast market fish - beurre de Paris, hazelnut crumb, Jerusalem artichoke purée, parsley potatoes, butter spinach	Market Price

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

THE CHAR GRILL

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders. Using time honoured traditions, our naturally reared (28-35 day) 10oz dry-aged beef is amongst the most tender and flavoursome of meats.

Each grill item is served with double cooked fries and chefs tomato salad.

Côte de porc with a calvados jus	⋮	35 day aged Borders Sirloin	⋮	30 day aged Borders rib-eye
£22.00		£23.50		£25.50

Sauce supplements - Peppercorn | Madeira jus | Garlic butter £2.00

MARKET MENU

STARTERS

Curried lentil soup - kale pesto

Soused blow torched red Mullet - carrot and cardamom purée, brussels sprout leaves

Duck croquette - pickled walnut mayonnaise, caramelised baby pear

Goats cheese - candied seeds, orange purée, shallots, port syrup, watercress

MAINS

Toulouse sausage and mash - Dijon mustard mash, onion gravy, mangetout

Sea bream - crushed potatoes, winter greens, sauce vierge

Roast butternut squash wellington
- tender stem broccoli, roast tomato and sesame chutney

Roast chicken breast - rosemary, red pepper and bean stew, crispy kale

DESSERTS

Panna cotta - Earl grey, passionfruit curd, cinnamon Hobnob crumble

Sticky toffee pudding
- toffee sauce, clotted cream

Selection of Stewart Tower dairy ice cream

Selection of British and continental cheese
- oatcakes, crackers, homemade chutney
(£3 supplement)

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
£19.50 2 courses / £24.50 3 courses

WHILE YOU WAIT

Catalonian Gordal olives £3.50

Chargrilled bread
- with 'flavour of the day!' £3.50

Jamon Reserva - with pecorino £5.75

SIDE ORDERS

House salad | Chef Potatoes
Chips with aioli | Market Vegetables
£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.