

DINE

APERITIFS

Notti Buie - Pampero Aniversario rum, Amaro Montenegro, Campari, agave, bitters	£10.50
Holy Grail - Aperol, Pisco Aba, fresh lemon juice, sugar, soda	£10.50
Caprese Martini - Ketel One vodka, Noilly Prat Dry, olive oil, balsamic, saline solution	£10.50
Crodino Highball - Seedlip 42, fresh lemon juice, raspberry syrup, Crodino	£10.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.50
Chargrilled sourdough bread - with 'flavour of the day!'	£4.75
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
Champagne and Oysters (to share)	£40.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

STARTERS

Soup of the day (VGO) £7.50 - toasted covenanters sourdough	Peppered mackerel £9.50 - warm potato and caper salad, spring onion, olives, sour cream dressing	Pan fried pigeon breast £11.50 - raspberry and balsamic vinegar purée, water cress, crispy pancetta, roast baby carrots
Roast aubergine, tomato and courgette bruschetta (VG) £9.00 - fennel, radish, bitter leaves, lemon dressing	Beetroot and halloumi salad (V) £9.50 - toasted hazelnuts, citrus dressing, smoked sundried tomatoes	Ham and parsley terrine £12.50 - harissa and coriander hummus, torched spring onion, lemon purée, flatbread
Prosciutto and clava brie £9.50 - red onion marmalade, chicory, apple and rocket salad, focaccia	Crispy mushroom cannelloni (V) £10.00 - wilted spinach, garlic and truffle dressing, enoki mushrooms	Red mullet escabeche £13.00 - black pepper crouton, black olive tapenade
Pressed chicken and leek rilette £10.00 - mixed baby leaves, pickled red onions, tea soaked apricots, crostini	Spiced charred squid £11.50 - compressed honeydew melon, cucumber ribbons, tomato and chilli jam, frisée	Seared scallops £17.00 - serrano ham, tomato chutney, chicory, sherry vinegar dressing

MAINS

Jerusalem artichoke risotto (V, VGO) £16.50 - crushed hazelnuts, parmesan shavings	Marinated feta (V) £17.50 - baba ghanoush, tabbouleh, tzatziki, roasted grapes	Baked salmon £25.00 - Colcannon mash, braised shallots in red wine, buttered spinach, lemon and parsley butter
Pan fried coley £17.50 - basmati rice, chickpea, courgette and coconut curry, lemon yoghurt	Roast duck breast £20.00 - spiced red cabbage, mustard pomme mousseline, confit orange, apple chutney, jus	Loin of venison £27.00 - celeriac purée, orange braised fennel, roast baby beetroot, blackberry jus
Braised pork cheeks £18.50 - spiced sweet potato mash, bok choy, red wine jus	Pan fried monk fish £24.00 - black pudding, smoked white bean and vanilla purée, baby carrots, white wine and mustard cream, crispy cavolo nero	Chump of lamb £28.00 - duck fat roast potatoes, green beans, black olives, roast cherry tomatoes, Madeira jus, mint gastrique
Roast chicken breast £19.00 - wilted savoy cabbage, baby onions, bacon, new potatoes, jus	Baked cod £25.00 - winter vegetable cassoulet, honey yoghurt, toasted seeds	Beef fillet £29.50 - dauphinoise potato, roast heritage carrots, beetroot purée, parsnip crisps

FROM THE GRILL

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders and finest fish from our Scottish waters. Using time honoured traditions, our naturally reared (28-35 day) 8oz 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.

8oz Sirloin
£28.50

8oz Ribeye
£29.50

10oz Cote de porc
£24.50

Market Fish of the Day
Market Availability/Price

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

Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.

SIDES

House salad (VGO) £4.25 - honey mustard dressing
Chef Potatoes (VGO) £4.50
Chips with aioli (VGO) £4.50
Market Vegetables (VG) £4.50

DIETARY

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*

*Please inform us before ordering.

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

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

A discretionary service charge of 10% will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.