

# DINE

## APERITIFS

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

## WHILE YOU WAIT

<b>Catalonian Gordal olives</b>	£4.50
<b>Chargrilled sourdough bread</b> - with 'flavour of the day!'	£5.00
<b>Lindisfarne Oysters</b>	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
<b>Champagne and Oysters</b> (to share)	£40.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

## STARTERS

<b>Soup of the day</b> (V, VGO) - toasted covenanters sourdough	£7.50	<b>Peppered mackerel</b> - warm potato and caper salad, spring onion, olives, sour cream dressing	£9.50	<b>Pan fried pigeon breast</b> - raspberry and balsamic vinegar purée, water cress, crispy pancetta, roast baby carrots	£11.50
<b>Piperade bruschetta</b> (V, VGO) - black garlic mayonnaise, goats cheese crumb, toasted hazelnuts	£9.50	<b>Beetroot and halloumi salad</b> (V) - toasted hazelnuts, citrus dressing, smoked sundried tomatoes	£9.50	<b>Ham and parsley terrine</b> - harissa and coriander hummus, torched spring onion, lemon purée, flatbread	£12.50
<b>Chicken liver parfait</b> - compressed pickled melon, cucumber ribbons, sourdough	£10.00	<b>Baba ganoush</b> (V) - pickles, crispy chickpeas, rosemary focaccia, honey yoghurt, dukkah	£10.00	<b>Red mullet escabeche</b> - black pepper crouton, black olive tapenade	£13.00
<b>Hot smoked salmon</b> - chicory, crispy pancetta, pinenuts, preserved lemon, crème fraiche dressing	£10.50	<b>Spiced charred squid</b> - compressed honeydew melon, cucumber ribbons, tomato and chilli jam, frisée	£11.50	<b>Seared scallops</b> - serrano ham, tomato chutney, chicory, sherry vinegar dressing	£17.00

## MAINS

<b>Roast tomato risotto</b> (V, VGO) - bocconcini, smoked tomato tapenade, basil oil	£17.00	<b>Marinated feta</b> (V) - baba ganoush, tabbouleh, tzatziki, roasted grapes	£17.50	<b>Baked salmon</b> - Colcannon mash, braised shallots in red wine, buttered spinach, lemon and parsley butter	£25.00
<b>Pan fried sea bass</b> - homemade kimchi with wild garlic, buttered new season potatoes, nori butter	£18.50	<b>Roast duck breast</b> - spiced red cabbage, mustard pomme mousseline, confit orange, apple chutney, jus	£20.00	<b>Loin of venison</b> - dauphinoise potato, celeriac purée, orange braised salsify, roast baby beetroot, blackberry jus	£27.00
<b>Roast chicken breast</b> - peas à la française, sautéed potatoes	£19.00	<b>Pan fried monk fish</b> - black pudding, smoked white bean and vanilla purée, baby carrots, white wine and mustard cream, crispy cavolo nero	£24.00	<b>Chump of lamb</b> - barigoule, black olive tapenade, Madeira jus	£28.00
<b>Slow braised ox cheek</b> - wilted wild leeks, tender stem broccoli, lemon thyme mash potato	£19.50	<b>Pan seared seabream</b> - buttered roast leek, crispy new potatoes, mussel stew, pea purée, pickled fennel	£25.00	<b>Beef fillet</b> - lyonnaise potato, portobello mushroom, smoked dried tomato harissa	£29.50

## 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

<b>House salad</b> (VGO) - honey mustard dressing	£4.25
<b>Chef Potatoes</b> (VGO)	£4.50
<b>Chips with aioli</b> (VGO)	£4.50
<b>Market Vegetables</b> (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.**