

DINE

APERITIFS

Notti Buie - Pampero Aniversario rum, Amaro Montenegro, Campari, agave, bitters	£10.50
Holy Grail - Aperol, Pisco Aba, fresh lemon juice, sugar	£10.50
Negroni Sbagliato alle more - blackberry infused Aperol, Antica Formula, Martini Bianco, Prosecco	£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!'	£5.00
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 (V, VGO) £7.50 - toasted covenanters sourdough	Beetroot and halloumi salad (V) £9.50 - toasted hazelnuts, citrus dressing, smoked sundried tomatoes	Pan fried pigeon breast £11.50 - raspberry and balsamic vinegar purée, water cress, crispy pancetta, roast baby carrots
Chicory and roast fig (V, VGO) £10.00 - roquefort, toasted walnuts, port and red wine syrup	Smoked rainbow trout roulade £10.00 - charred courgette, caramelised crab apple, taramasalata	Ham and parsley terrine £12.50 - harissa and coriander hummus, torched spring onion, lemon purée, flatbread
Torched mackerel £10.50 - compressed cucumber, baby pears, dill crème fraiche, caperberries	Baba ganoush (V) £10.50 - pickles, crispy chickpeas, rosemary focaccia, honey yoghurt, dukkah	Red mullet escabeche £13.00 - black pepper crouton, black olive tapenade
Herb cured Ayrshire pork belly £11.00 - kale, butternut squash, toasted seeds, piccalilli	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

Truffle and celeriac risotto (V, VGO) £17.00 - salt baked celeriac, salsify crisps, pickled wild mushroom	Marinated feta (V) £16.50 - baba ganoush, tabbouleh, tzatziki, roasted grapes	Baked salmon £25.00 - Colcannon mash, braised shallots in red wine, buttered spinach, lemon and parsley butter
Baked coley £18.50 - curried cauliflower purée, roast beetroot, romesco, sauté potatoes	Roast duck breast £20.00 - spiced red cabbage, mustard pomme mousseline, confit orange, apple chutney, jus	Loin of venison £27.00 - dauphinoise potato, celeriac purée, orange braised salsify, roast baby beetroot, blackberry jus
Roast chicken breast £19.00 - charred hispi cabbage, smoked crushed potatoes, crispy cavolo nero, black garlic, Madeira 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 - barigoule, black olive tapenade, Madeira jus
Braised shin of beef £19.50 - creamed polenta, Bourguignon garnish, whole roast parsnip	Pan seared seabream £25.00 - buttered roast leek, crispy new potatoes, mussel stew, pea purée, pickled fennel	Beef fillet £29.50 - lyonnaise potato, portobello mushroom, smoked dried tomato harissa

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) £4.50 - 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.