
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*

Gazpacho soup - heritage tomatoes, basil gel, pumpernickel, basil oil	£7.00
Asparagus - crispy hen's egg, parmesan tuile, citrus mayonnaise, black olive soil	£8.00
East Lothian pigeon - gooseberry chutney, basajo cheese, bitter chocolate sauce, watercress	£10.00
Stone bass ceviche - passionfruit and mango dressing, confit cherry tomatoes, compressed salted celery, chilli threads	£11.00
Scottish smoked salmon - feta mousse, watermelon, melon and vodka, radish, croutons	£11.00
Duck foie gras - barbeque corn and sweetcorn purée, port reduction, lime flavoured blackberries, leek ash	£12.00
Orkney scallops - tiger prawns, caramelised fig, lemon chutney, split pea purée, chorizo crisps	£13.00

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MAINS

Aubergine - stuffed with Moroccan style lentils, pomegranate, confit shallots, goats cheese, coriander oil	£15.00
Summer vegetables - local potatoes, wild mushrooms duxelle, courgette and basil purée, baby vegetables, pickled shallots, pea shoots	£15.00
Cornfed chicken - roast breast, confit leg bon bon, masala spiced arancini, compressed pineapple, curry sauce, pakchoi	£19.00
North Atlantic cod - blackened skin, cauliflower purée, piccalilli, crumb, chargrilled halloumi cheese	£19.00
Duck breast - roasted and glazed with honey and soy sauce, vegetable spring roll, spiced plum chutney, breakfast radish	£20.00
Veal Ossobuco - braised with root vegetables, celeriac purée, breaded bone marrow, madeira jus	£20.00
North Atlantic Monkfish - Parma ham, risotto Milanese, spaghetti of root vegetables	£21.00
North Sea halibut - warm summer salad of apricots, wild mushrooms, new potatoes, foraged herbs, carrot purée	£21.00

A la carte menu is available for parties of sixteen 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.

All Steaks comes with salad and chips.

45 day aged Borders rump	⋮	35 day aged Borders Sirloin	⋮	30 day aged Borders rib-eye
£22.00		£23.50		£25.50

MARKET MENU

STARTERS

Curried red lentil soup -

mango and lime yogurt, cardamom oil

Thai fish bon bon - breadcrumbs, fennel and ginger chutney, lemon crème fraiche

Roulade of wild boar - chilli and mint salsa, bitter leaf salad, cream cheese

Greek salad with heritage tomatoes -

pickled silver skin onions, compressed cucumber and feta cheese

MAINS

Slow cooked Ayrshire pork cheek - garlic mash potato, glazed summer vegetables

Roast fillet of sea bream - Mediterranean vegetable and bean stew

Roast breast of Perthshire chicken - artichoke hearts, carrots, peas and new potatoes cooked in a lemon butter emulsion

Potato gnocchi - home dried tomato and basil pesto, wilted wild garlic and parmesan

DESSERTS

Strawberry shortcake - honey mascarpone cream, strawberry and lime jam

Selection of British and continental cheese

- oatcakes and crackers and homemade chutney (£3 supplement)

Selection of Stewart Tower dairy ice cream

Nectarine mousse - pink pepper meringue, puff pastry

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

Spiced nuts of the day £3.75

SIDE ORDERS

House salad | Potato Lyonnaise | Chips with aioli
Green beans and sugar snap peas
with toasted almonds
£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.