
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*

Wild mushroom and tarragon consommé - picked shitake and ceps	£7.00
Heritage beetroot salad - goat's cheese, beetroot gel, mizzuna and red chard	£8.00
Sautéed calamari - black eye peas salsa, chilli jam, soured apple	£10.00
Cured sea reared trout - compressed pear and fennel, horseradish cream	£11.00
Border's lamb tartare - poached egg yolk, caper and raisin puree, salted anchovy	£13.00
Veal sweetbread - raselhanout spices, cauliflower, green chilli threads, coriander	£13.00
Scallop and prawn boudin - soft herb brioche crust, parsnip puree, truffle honey	£13.00

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

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

MARKET MENU

STARTERS

White onion soup - nigella seeds,
chive crème fraiche

Crispy duck and watercress salad
- radish and orange, Thai dressing

Roast pumpkin and squash salad
- bitter leaves, candied seeds

Smoked haddock and horseradish fishcake
- tartare sauce, frisée

MAINS

Roast fillet of hake - colcannon mash,
herb crumb, lemon and caper butter

Breast of chicken - autumn mushroom
and pearl barley ragout

Layered vegetarian haggis
- neeps and tatties, oatmeal skirlie

Grilled pork chop - apple sauce,
honey roast parsnips, sauté potatoes

DESSERTS

Vanilla pannacotta - white chocolate
and pistacchio biscotto, strawberry gel

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

Selection of Stewart Tower dairy ice cream

Banana sponge
- dulce de leche, whipped cream

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.