
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*

Broccoli and wild garlic soup - blue stilton, garlic crisps, brioche croutons	£7.00
Chilli and coriander falafel - chargrilled baby gem, lemon and ginger chutney, tahini mayo	£9.00
Salmon tartare - squid ink tapioca, tartar sauce, wasabi	£10.00
Venison roulade - rhubarb, pickled wild mushrooms, pistachio and chilli relish	£11.00
Dry cured duck breast - cream cheese, radish, blood orange	£12.00
Monkfish cheeks - parsnip and vanilla purée, crispy salsify, edamame beans, bottarga	£12.00
Pan seared scallop - cauliflower puree, black pudding croquette, spiced syrup sultanas	£14.00

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MAINS

Beetroot risotto - roast and glazed baby beetroots, pickled shallots, feta crumb	£15.00
Wild mushroom - quinoa, sauce vierge, spinach, crispy kale, mushroom soil, vegetable jus	£16.00
North Atlantic hake - clam chowder, smoked mussels, butter glazed root vegetables, chorizo oil	£18.00
Jumbo quail - shallot tart, glazed chicory, Parisienne potatoes, blackberry purée	£19.00
Saddle of rabbit - pancetta bacon, beetroot and rosemary chutney, polenta, garlic purée, baby carrots	£20.00
North Sea halibut - herb couscous, pak choi, piperade, olive soil, chive cream sauce	£21.00
Kyles of Bute reared sea trout - tenderstem broccoli, sweet potato, truffle poached egg, lemon sabayon	£21.00
Borders loin of lamb - aubergine purée, baby courgette, sweetbreads, tomato and cinnamon marmalade, thyme jus	£23.00

A la carte menu is available for parties of twelve 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

Red Mullet escabeche - fennel, pink grapefruit, basil mayonnaise and savoury crumble

Duck rilette - tea soaked apricots, sweet cicely crème fraiche, sourdough croutons

Yellow courgette soup
- curry and garlic oil, lemon yogurt

Roast Mediterranean vegetable and king oyster mushroom salad - goats cheese, fig and balsamic dressing

MAINS

Braised shin of Borders beef - celeriac purée, purple sprouting broccoli, confit leeks

Roast North Sea coley - mixed greens, rosso pesto, caper berry beurre noisette

Orecchiette pasta - Wye Valley asparagus, home dried tomatoes, baby courgette

Ballotine of Borders chicken - sauté new potatoes, caramelised onions, wild garlic

DESSERTS

Orange drizzle cake - compressed strawberries, basil gel and chantilly cream

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

Selection of Stewart Tower dairy ice cream

Cold set peanut butter cheesecake* - pretzel crumbs, mango sponge and chocolate sauce

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

Ratatouille | Horseradish mashed potatoes

Chips with aioli | House salad
£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.