

# A LA CARTE

## STARTERS

**Lindisfarne Oysters** - classic, lemon, tabasco and mignonette *three* £6.50 or *½ Dozen* £13.00  
- pickled fennel and pear *three* £7.50 or *½ Dozen* £15.00  
- Asian salad *three* £7.50 or *½ Dozen* £15.00

**Champagne and Oysters** - Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters £35.00 *to share*

**Leek and potato soup** - poached hen's egg, croutons £7.00  
**Tortellini** - white bean and truffle, pumpkin, pumpkin seeds, sage £8.00  
**Balvenie Whisky or Hendricks Gin cured smoked salmon** - Pain de Mie, oatmeal, radish £10.00  
**Pine smoked Highland venison tartare** - mushroom ketchup, chestnuts, brambles, wood sorrel £11.00  
**Duck foie gras** - endive, sauternes soaked sultanas, walnut £12.00  
**Daube of Borders pork** - hand dived Orkney scallop - pork daube, butternut squash, hazelnut £12.00  
**Scottish lobster, clams and squid salad** - walnut oil, sherry vinegar, bitter leaves £14.00

## MAINS

**Gnocchi** - roasted beets, goat's curd, rainbow chard, almond and parsley pesto £15.00  
**Pearl barley risotto** - cep, cavolo nero, black truffle £15.00  
**Guinea fowl** - potato boulangere, cauliflower cheese, kale £18.00  
**Stone bass** - tarka dal, fennel bhaji, curry sauce, lime chutney, coconut £19.00  
**Short rib of Borders beef** - barbequed white cabbage, salt baked celeriac, shallots £19.00  
**North Sea turbot** - cauliflower puree, romanesco, mussels, clams, langoustine bisque, sea vegetables £20.00  
**North Atlantic monkfish** - veal sweetbread, wild mushrooms, jerusalem artichoke, spinach, bordelaise sauce £20.00  
**Borders grouse** - creamed cabbage, parsnip, bread sauce, game chips, blackberry £21.00

*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.

**45 day aged Borders rump**  
£21.00

**35 day aged Borders Sirloin**  
£22.50

**30 day aged Borders rib-eye**  
£24.50

## MARKET MENU

### STARTERS

#### Soup of the day

#### Orkney rollmop herring

- endive jam, horseradish

#### Duck rilette

- celeriac remoulade, sourdough

#### Ayrshire beetroots

- feta, honey, wholegrain mustard

### MAINS

**North Atlantic coley** - sauté potatoes,  
persillade, smoked pancetta

**Ayrshire pork belly** - spiced puy lentils,  
apple, kale

**Perthshire chicken** - butterbean and  
pepper stew, herb crumb

**Orecchiette** - grey pumpkin, butternut  
squash, beetroot, pumpkin seeds

### DESSERTS

#### Blackberry, cranberry and apple crumble

- Devonshire clotted cream

#### Selection of Stewart Tower dairy ice cream

**Roasted plums** - mascarpone,  
vanilla, cinnamon ice cream

#### Selection of British and continental cheese

- crackers, chutney

#### 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  
£16.50 2 courses / £21.50 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

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£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.