menu

kombucha cocktail
with '**Real Kombucha**' and '**Edinburgh Gin**' '

starter

Charcoal & Artichoke Lasagne
Bone Broth (**V** Smoking Onion Broth) with '**Borough Broth Co**'
Seaweed & Basil Salsa
Truffle

mains

Kale & Skirlie Fritters
Apple Cider Cabbage & Charred Salisfy
Miso Hollandaise with '**Bio-tiful Dairy**' Kefir
Crispy Kale

Blowtorched Scottish Side of Salmon
(**V** - Blowtorched Spiced Aubergine)
Hasselback Purple Tatties
Roasted Romesco Cauliflower
Neep Kimchi with '**The Cultured Collective**'
Nettle Pesto

pudding

Dark Chocolate, Heather Honey & Crowdie Cheesecake
Blood Orange
Toasted Oats with '**Rude Health**'
Pomegranate Jelly

shots of probiotic
from

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