

DINNER MENU

5 P M - 10 P M

LUCKEN BOOTHS

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“Historically, a LUCKENBOOTH was a place from which to TRADE, a lock-up booth on the EDINBURGH ROYAL MILE. Overleaf is a hand drawn depiction of the original LUCKENBOOTHS recreated for us by local artist LUCY CASTER.”

SMALL PLATES

Cullen skink 8

Scottish smoked haddock, parsley, leeks, cream, dill, artisan bread

Soup of the day ^(v) 7

artisan bread, butter

Sticky tempura cauliflower ^(vg) 6.5

orange & soy dressing, charred chicory salad

Woven Whisky No2. glazed Scottish smoked salmon 9

hot smoked salmon, cucumber salad, toasted oats, dill crème fraîche, caviar

Campbell's haggis & beef shin bon bons 8

pickled radish, peppercorn mayo

Scottish scallops 10

black pudding, apple, walnut dressing

GRILL

Tweed Valley beef burger 16

bacon jam, lettuce, tomato, red onion, Applewood cheddar, pickled cucumber, fries
(add bacon +2)

Luckenbooths' plant burger ^(vg) 15

lettuce, tomato, avocado vegan Applewood cheddar, pickled red peppers, pesto mayo, fries

Grilled cauliflower steak ^(vg) 16

celeriac & pearl barley, tarragon mushrooms, artichoke crisps

All steaks are 35-day dry aged, pasture fed and specially selected from John Gilmour Butchers. They are cooked to perfection then seasoned with beef fat and Blackthorn salt.

10oz Scottish rib eye 32

rocket & parmesan salad, roasted tomato

8oz Sirloin steak 28

rocket & parmesan salad, roasted tomato

8oz Rump pavé 26

rocket & parmesan salad, roasted tomato

Sauces 3

blue cheese, peppercorn, red wine gravy

BOWLS

Roasted cauliflower ^(v) ^(vga) 12

pickled red peppers, tabbouleh, smoked almonds, lime & mint dressing, torched feta
(add chicken +3)

Caesar salad 13

romaine lettuce, anchovies, parmesan, herb croutons, egg, house Caesar dressing
(add chicken +3)

(add Scottish smoked salmon +3)

Ham & egg hash bowl 12

crispy potatoes, ham hock, sun blushed tomatoes, grilled spring onions, fried egg, honey & mustard dressing

ON THE SIDE

New potatoes 4

smoked garlic mayo, chives

Fries 3

(add truffle & parmesan +2)

Red cabbage 'slaw 4

Cauliflower cheese with raclette 4

Roasted sweet potato 4.5

candied pecans, cinnamon, butter, maple syrup

Rocket, parmesan, sun blushed tomatoes, balsamic salad 4

Mac & cheese 4

(add braised beef +2)
(add ham hock +2)

Buttered green beans 4

walnut dressing, apple, crispy shallots

Honey & mustard glazed roasted root vegetables 4

Artisan bread 3.5

butter

CLASSICS

Campbell's haggis & swede pie 16

herb mash, buttered greens, heritage carrots, peppercorn sauce
(vegetarian alternative available 13)

Pan roasted chicken breast 17

haggis potato crush, grilled tenderstem broccoli, oat crumb, chicken sauce

Highland venison 19

venison & potato pavé, wild mushrooms, artichoke purée, red currant jus

Fish & chips 17

battered Scottish fish of the day, minted peas, fries, tartare

Braised beef shin pie 17

Lanarkshire Blue cheese pastry, beef stout jus, buttered greens

Keralan monkfish curry 19

coconut milk, chilli, ginger, tomato, wild rice, coriander, poppadoms