



Bites

Confit rabbit, tomato, capers, parsley, crispy cracker	£6
Hash brown, truffle mayo	£6
Smoked aubergine purée, confit cherry tomato, toasted focaccia	£6
Ox cheek terrine, mustard mayo, pickled red onions	£6
Salmon tartare, horseradish, aioli, tapioca crisp	£6
Fried chicken thigh, chipotle & pepper ketchup	£6

Boards

Cheese & charcuterie board	£20/£35
<i>A daily Chef's selection of charcuterie meats & cheeses served with house pickles, olives & cornichons, sourdough, oatcakes, crackers, oil, balsamic, whipped butter</i>	

Please inform us if you have any allergies and / or dietary requirements. All of our dishes are made fresh to order and although we strive to ensure every precaution is taken, unfortunately we cannot guarantee that allergen traces will not sometimes be present. Due to the seasonal nature of our menus, items are subject to change. Please note that a discretionary service charge of 10% will be added to your bill.



Starters

Cured mackerel, crispy rice, daikon, herb oil	£11
Haggis cigars, whisky sauce, pickled turnip	£10
Heritage tomato salad, burrata, crispy bread	£11

Mains

Roast Scottish rump cap	£24
Roast Scottish pork belly	£21
Roast Scottish lamb shoulder	£23
Seasonal vegetable wellington	£19
Fish of the day, bisque	£23
All served with traditional trimmings	

Sides

Hand-cut chips	£5
Truffle & parmesan chips	£6.5
Charred hispi cabbage, lemon, sumac, pomegranate	£6
Tenderstem broccoli, chimichurri	£6
House salad	£6

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Desserts

Pistachio crème brûlée, shortbread	£9
Strawberry Eton mess	£8
Chocolate & popcorn crémeux, raspberry sorbet	£11
Selection of artisan cheeses, chutney, oatcakes	£13

Digestifs

<i>Sherry</i>	<i>75ml</i>
Pedro Ximénez	£7.8
<i>Colosia – Jerez – Spain – 16%</i>	
<i>Port</i>	<i>75ml</i>
Reserve Tawny	£5.2
<i>Port of Leith with Martha's Family Wines - Douro Valley - Portugal - 19%</i>	
Late Bottled Vintage	£4.9
<i>Delaforce - Douro Valley - Portugal - 20%</i>	
<i>Dessert Wine</i>	<i>75ml</i>
'Garonnelles' Sauternes	£6.9
<i>Lucien Lurton et Fils – Bordeaux – France – 2020 – 12.5%</i>	
Corvina, Recioto della Valpolicella	£10
<i>Bertani – Veneto – Italy – 13%</i>	
<i>Brandy</i>	<i>25ml</i>
Courvoisier VS	£5.5
<i>Cognac – Jarnac – France – 40%</i>	
<i>Liqueur</i>	<i>25ml</i>
Arran Gold	£4
<i>Cream Liqueur - Scotland - 17%</i>	

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