



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

Crispy lamb breast, lamb shank spring roll, green yoghurt, pickled red cabbage	£24
Pork neck, chimichurri, green apple, mustard	£21
Scottish ribeye steak, black garlic mash, charred hispi cabbage, bone marrow jus	£34
Confit hake, sweet potato curry, grilled baby corn, coriander oil	£25
Cherry tomato risotto, buffalo mozzarella, pine nuts, basil	£19

Sides

Hand-cut chips	£5
Truffle & parmesan chips	£6.5
Charred hispi cabbage, lemon, sumac, pomegranate	£6
Salt baked baby potatoes, garlic aioli	£6.5
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

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

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