

ALL DAY MENU  
12 PM - 10 PM

# LUCKEN BOOTH

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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 10.5**  
smoked Scottish haddock soup,  
leeks, potatoes, cream, dill,  
focaccia

**Soup of the day (vg) 8**  
focaccia

**Scottish salmon  
gravadlax 12**  
pickled fennel, samphire,  
caperberries, mustard dressing,  
herb crostini

**Roasted heritage  
vegetable terrine (v) 9.5**  
plum tomato salsa,  
green goddess dressing,  
mixed leaf & herb salad

**Breaded Campbells  
black haggis 9.5**  
mango & chilli salsa, rocket,  
pomegranate molasses  
(vegetarian haggis available)

**Burrata salad (v) 11.5**  
heritage tomatoes,  
caramelised peach, lavender  
& cherry vinaigrette

**Chargrilled  
watermelon (v) (vga) 9.5**  
spiced gazpacho,  
torched feta, pea shoots,  
lemon zest & cold press  
rapeseed oil dressing

## LARGE PLATES

**Fish & chips 22**  
battered Scottish haddock,  
minted peas, fries, tartare sauce

**Pan roast chicken 24**  
corn-fed chicken breast,  
lemon & parsley  
crushed potatoes,  
Campbells haggis, kale,  
whisky peppercorn sauce

**Porchetta 22**  
slow roast pork belly,  
roasted sweet potatoes,  
pickled fennel, grape &  
apple salad, roasted apple &  
maple syrup sauce

**Seared monkfish 25**  
saffron infused quinoa,  
tenderstem broccoli,  
roasted red pepper sauce,  
gremolata

**Wild mushroom &  
white bean ragu (vg) 19.5**  
crispy polenta, gremolata

**Scottish lamb rump 28**  
red wine & rosemary marinade,  
dauphinoise potatoes, broad  
beans, garden peas, sugar snap  
peas, pea shoots, red wine jus,  
herb & parmesan crumb

**Chicken & cured  
bacon pie 22**  
short & puff pastry, chicken,  
Virginia cured bacon, silverskin  
onions, garden peas, whisky  
peppercorn sauce,  
seasonal greens

**Sweet potato & butternut  
squash tagine (vg) 19.5**  
chickpeas, saffron,  
spiced quinoa salad

## GRILL

All steaks are Scottish, 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.

**8oz Sirloin steak 35**

**8oz Rib eye steak 39**

**7oz Fillet steak 45**

All served with  
rocket & parmesan salad,  
portobello mushroom,  
roasted tomato and one of the  
following sauces:

**Sauces**  
whisky peppercorn sauce,  
red wine jus,  
Diane sauce

## ON THE SIDE

**Sautéed new potatoes,  
herb butter (v) (vga) 5**

**Fries (vg) 4.5**

**Truffle mayo &  
parmesan fries 6.5**

**Charred tenderstem broccoli,  
chilli jam, pomegranate (vg) 5**

**Caesar salad 5**

**Warm garden pea, mint &  
whipped feta salad (v) 6**

**Mac & cheese (v) 6**  
(add Campbells haggis +2) (add  
nduja & chorizo +2)

**Focaccia, butter (v) (vga) 3.5**

(v) Vegetarian / (vg) Vegan / (vga) Vegan Alternative Available.

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.

Please note that a discretionary service charge of 10% will be added to your bill.