

May

Small Plates

Summer vegetable soup, artisan bread £4.95

Pan fried squid, heritage tomatoes, cashew puree £5.95 (gf)

*recommended with a President Machado 1927 cocktail (Havana)

Whole Buffalo Mozzarella, watercress pesto, preserved figs £6.95 (v gf)

Oaked smoked duck breast, pickled asparagus, cauliflower, sweet potato puree £6.95 (gf)

Coconut poached scallops, toasted peanuts, pea shoots, mint £9.95 (gf)

*recommended with a Green Tea Fizz cocktail (Taipei)

Pulled ham hock, pickled pear, juniper oil, lemon thyme £6.95(gf)

Large Plates

Pan fried Seabass, rainbow chard, samphire, clam broth, brown crab mayonnaise £13.95 (gf)

*recommended with a Bergamot and Orange Hiball (Milan)

Pan fried chicken breast, Jersey Royals, charred asparagus, broad beans, oyster mushrooms, black truffle oil £12.95 (gf)

Oven roast baby aubergine, gnocchi, tender stem broccoli, miso, blossom honey, preserved lemon £9.95 (v)

*recommended with a Blood Orange Americano cocktail (Milan)

Walnut crusted lamb rump, braised lamb neck, dehydrated rhubarb, roast pear, mole chichilo £16.95 (gf)

Pan fried pork loin, Nduja, lemon, tarragon, saffron, buckwheat risotto £14.95 (gf)

*recommended with a Les Enfants Terrible cocktail (Paris)

Grass-fed steak, matchstick fries, Chinese cabbage kim chi (gf)

Rump £17.95 / Ribeye £22.95

(*surf n turf; add a Scottish scallop to your chargrilled steak £5)

Vegetables

Hand cut chips £3

Roast Jersey Royals, sea salt, lemon £3

Roast baby aubergine, blossom honey £4

Toasted peanut, mint, pea shoot salad £3

Tender stem broccoli, toasted almonds £3

Chargrilled asparagus £4

(gf) contains gluten free ingredients

(v) Vegetarian

Please make us aware of any allergies

All dishes prepared in a kitchen that also handles gluten and nuts

**All breads from our friends at Le Petit Francais, Leith

***Meat from award winning Scottish butcher, Simon Howie

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff