

## **Small Plates**

Summer vegetable soup, artisan bread £4.95

Heritage tomato and strawberry salad, basil, smoked labneh £6.95 (v gf)

Slow aged Salami Toscana, chargrilled peach, fresh mint £6.95 (gf)

Prosciutto crudo, pickled asparagus £5.95 (gf)

Pan fried squid, heritage tomatoes, cashew puree £6.95 (gf)

## **Open sandwiches**

Italian prosciutto, aged Scottish Cheddar, toasted sour dough,  
Buck's cauliflower piccalilli £8.95

Chargrilled steak, toasted sourdough, parmesan, vine tomatoes,  
wasabi mayo £9.95

Smashed avocado, sweet chilli, heritage tomatoes, poached egg,  
sourdough £7.95 (v)

Chicken, avocado, wholegrain bread, crispy bacon, smoked paprika £8.95

\*All served with home cut chips. \*GF bread available

## **Lunch Plates**

Grilled chicken and mango salad, watercress, burnt Baby Gem,  
pickled walnuts £12.95 (gf)

Rare beef salad, tender stem broccoli, toasted peanuts, red chilli,  
blossom honey, lime £11.95 (gf)

Steamed mussel broth, pan fried squid, wine, samphire, rainbow chard,  
toasted sourdough, brown crab mayo £12.95

Tempura artichoke salad, raw asparagus, watercress pesto, saffron, sherry raisins,  
romaine leaf £10.95 (v gf)

Smoked duck and Persian couscous salad, cauliflower, pomegranate,  
smashed pistachio, preserved lemon £12.95

(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