

Small Plates

White onion soup, cider, thyme, grated Comte, artisan bread £4.95 (v)

Salt beef fritters, blood orange and barrel aged rum marmalade £6.95

Brown sugar cured salmon, orange, smoked tea, Aberfeldy whisky £6.95 (gf)

Buck's slow cooked honey pancetta, red cabbage sauerkraut £5.95 (gf)

Pan fried wild mushrooms, tarragon crème fraiche, grilled brioche £5.95 (v)

Seared Scottish scallops, cauliflower, Bramley apple, walnut crumb £8.95 (gf)

Large Plates

Pan fried hake fillet, mussels, shellfish bisque, tomatoes, burnt spring onions, tempura cray fish £13.95 (gf)

Salt baked beetroot and Jerusalem artichoke risotto, lemon thyme, apple crisps £9.95 (v gf)

Organic chicken breast, curried chicken croquette, fondant potato, mango puree £12.95

Oven roast pork belly, seared scallop, malted carrot, baby pear, pickled fennel £14.95 (gf)

Pan fried halibut, leeks, Buck's honey pancetta, pea shoots, beetroot hummus, black pudding crumb £17.95

Steak Frites; grass-fed steak, hand cut chips, bernaise sauce rump £16.95 / ribeye £24.95 (gf) (*surf n turf; add pan fried scallop to your chargrilled steak £5)

Vegetables

Hand cut chips £3 (v gf)

Pan fried leeks and honey pancetta £3 (gf)

Red cabbage sauerkraut £3 (v gf)

Creamed spinach, nutmeg £4 (v gf)

Grilled Dijon cauliflower cheese £4 (v)

(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