

## Starter

soup – changes daily 4.00

grilled octopus, romesco, salsa verde 6.50

cauliflower pakora, chilli & coconut peas (v) 5.00

mackerel tartar, morrocan aubergine salad, harissa, mayonnaise 6.00

braised beef, pedro ximenez, onion puree, gremolata crumbs 6.00

## Main

brazilian seafood stew, coconut & lime 16.50

chargrilled courgettes, almonds, crispy potatoes, mint, parsley & lemon (v) 13.50

thai marinated chicken salad, peppers, cucumber & mango 14.00

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad 19.95

roast carrots, freekeh, smoked yoghurt, almond & parsley pesto (v) 13.50

roast ling, crab sauce, creamy mash 16.00

gorgie farm pork belly, puy lentils, spinach, apple puree 16.00

*marinated olives 2.95 – chips or creamy mash 3.00 – stir fried greens 3.50 – mixed salad (whole grain mustard/basil/thai dressing) 3.50*

## Sweet

roast peach, lemon thyme, burnt apple sauce, nut & oat crumble, clotted cream 5.00

flourless chocolate cake, white chocolate mousse 5.00

sticky toffee pudding, ice cream 5.00

vanilla ice cream, chocolate sauce, honeycomb 5.00

honey & yoghurt panna cotta, raspberries, shortbread crumb 5.00

affogato – scoop of homemade ice cream, liqueur of your choice, shot of espresso 6.25

*please advise staff prior to ordering of any dietary restrictions or allergies*

*smaller portions of some dishes are available for children – please ask a member of staff.*

Gratuity not included – discretionary 10% added to tables of 8 or more.