

soup – changes daily 4.00

haggis, neeps & creamy mash 5.50

roast aubergine, apricot chutney, feta & pine nuts (v) 5.25

thai green beef curry, noodles 5.50

grilled king prawns, barley ragu, prawn sauce 8.00

hake fillet, squid, apple & celeriac 16.50

moroccan platter, zaalouk, muhammara, carrot hot pot, tabbouleh, flatbread (v) 14.00

thai marinated chicken salad, peppers, cucumber & mango 14.00

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad 22.00

gorgie farm pork chop, cauliflower puree, baby potatoes, broccoli, gravy 16.00

spiced rice & almond filo bake, tomato chutney & tahini sauce (vg) 14.00

cod, roast butternut squash, mushrooms & puy lentils 16.50

braised ox cheek, bone marrow & oat crumble, mushroom, celeriac puree 16.50

*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*

apple crumble tart, clotted cream 5.95

caramel pot, salted caramel, crème fraiche 5.00

raspberry parfait, shortbread & dark chocolate mousse 5.95

honey & yoghurt panna cotta, strawberry & prosecco sorbet 5.50

vanilla ice cream, chocolate sauce, honeycomb 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.