

## **Small Plates**

Jerusalem artichoke soup, herb oil, artisan bread £4.95 (v)

Seared Scottish scallop, rice noodles, Kalamansi lime, red chilli sambal £7.95 (gf)

Whipped goat's cheese, poppy seed granola, charcoal ash, lemon, honey £6.95 (gf v)

Brown sugar cured salmon, Lapsang Souchong, Balvenie Whisky, clementine £7.95 (gf)

Venison tartare, cured duck egg yolk, toasted hazelnuts, Scottish oatcakes £7.95

## **Sandwiches. All served with hand cut chips**

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

Smashed avocado, poached egg, confit tomatoes, red chilli, sourdough £8.95 (v)

Chicken, avocado, wholegrain bread, crispy bacon, sriracha yoghurt £8.95  
\*GF bread available

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

## **Lunch Plates**

Grilled chicken breast salad, pumpkin seeds, black quinoa, pear, chicory, burnt lime £11.95 (gf)

Prosciutto, px raisins, watercress, sprouts, Clava brie, sourdough, marjoram crumb £8.95

Salt beef hash, red cabbage sauerkraut, fried duck egg £9.95 (gf)

Roast Plaice fillet, brown butter, baked salsify, charred sprouts, brazil nut dukkah £13.95 (gf)

Smoked duck salad, celeriac, radicchio, clementine, dates, toasted walnuts £12.95 (gf)

(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