

## APERITIFS

<b>Tollhouse Negroni</b> - Campari, Vermouth, spiced elderberry Tanqueray gin, orange oils	£10.00
<b>Aperol Spritz</b> - Aperol, lemon verbena, dry white wine, soda	£10.00
<b>Crodino Highball</b> - Crodino, Seedlip Grove, sour gomme, honey mix	£8.50

## APPETISERS

<b>Catalonian Gordal olives</b> (VG) (V)	£4.50
<b>Artisan bread with flavoured butter</b> (V)	£5.00
<b>Meze selection with savoury crackers</b> (V)	£6.50

## STARTER

<b>Cauliflower velouté</b> - parmesan gougère, cauliflower rice, Douglas fir oil (V, VGO)	£7.50
<b>Feta mousse</b> - purple beetroot, red onion marmalade, pine nuts, pane carasau (V)	£9.00
<b>Honey glazed ham</b> - red apple carpaccio, balsamic glaze, toasted focaccia, lambs lettuce	£9.50
<b>Smoked haddock pâté</b> - romaine, sun dried tomato, anchovy mayonnaise, croutons	£10.00
<b>Ricotta, spinach and pancetta strudel</b> - rocket and sweetcorn salad, pickled cucumber	£10.50
<b>Smoked duck pastrami</b> - piccalilli gel, sweet soused kohlrabi, pumpernickel and hazelnut crumb	£11.00
<b>Beetroot gravadlax</b> - kimchi, lemon purée, brioche sliders	£11.50
<b>King prawns</b> - roast butternut, toasted almonds, black pepper and lime emulsion, sourdough cracker	£13.00

## MAIN

<b>Wild mushrooms risotto</b> - smoked paprika oil, toasted seeds, chestnut crumble (V, VGO)	£17.00
<b>Braised red onion tatin</b> - earth apple purée, goats cheese, parsnip crisps (V, VGO)	£17.00
<b>Pan fried fillet of cod</b> - bourguignon garnish, confit garlic, pomme mousseline	£18.50
<b>Roast chicken breast</b> - creamed savoy cabbage, chantenay carrots, sage and onion croquettes, cranberry gel, madeira jus	£19.50
<b>Pan fried sea trout</b> - creamed spinach, cauliflower florets, tomato and olive salsa, crispy kale	£22.00
<b>Braised pork daubes</b> - seared hispi cabbage, roast turnip, harissa quinoa, jus	£22.00
<b>Seared scallops</b> - truffle and broccoli purée, butter beans, samphire, smoked cod roe	£23.50
<b>Loin of venison</b> - red pepper hummus, black bean ragout, madeira jus	£24.00

## FROM THE GRILL

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders. Using time honoured traditions, our naturally reared (28-35 day) 8oz dry-aged beef is amongst the most tender and flavoursome of meats. Each grill item is served with double cooked fries and chefs tomato salad.

<b>8oz Sirloin</b>	£28.50	⋮	<b>8oz ribeye steak</b>	£31.00	⋮	<b>Sauce supplements</b>	
						<b>Peppercorn   Madeira jus   Garlic butter</b>	£2.00 each

## DESSERT

<b>Arran Ice cream selection</b> (VGO)	£7.00
<b>Blackberry pannacotta</b> - almond crumble, creme chantilly	£7.50
<b>Chestnut parfait</b> - mulled wine reduction, roasted persimmon (V)	£7.50
<b>Christmas pudding</b> - brandy cream (V)	£8.00
<b>Black forest chocolate tart</b> - griottine cherries, kirsch mascarpone, chocolate scroll (V)	£8.00
<b>George Mewes Artisan cheese</b> - honeycomb, chutney, crackers (V)	£11.50

## SIDES

<b>Chef selection of vegetables</b>	£4.50
<b>Potato of the day</b>	£4.50
<b>Pommes frites</b>	£4.50
<b>House salad</b>	£4.50

## DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

(V) Vegetarian (VG) Vegan (VGO) Vegan option available\* \*Please inform us before ordering.

A discretionary service charge of 10% will be added to tables of 8 or more. All prices are inclusive of VAT at current rate.