



NIBBLES

Salt & Pepper Cashews <i>VG/DF/GF</i>	4.5
Gordal Olives <i>VG/DF/GF</i>	6
Wild Hearth Bakery Sourdough & Cultured Edinburgh Butter <i>V</i>	6

STARTERS

Homemade Soup	7
Smoked Scottish Salmon, Rye Bread, Cultured Butter	14
Prawns Marie Rose, Pink Grapefruit, Lettuce <i>DF/GF</i>	12
Ballancourt Chicken Liver & Port Pate, Sourdough, Apple Chutney	10
Garlic Forest Mushrooms, Toasted Sourdough <i>V</i>	9

A discretionary 10% service charge will be added to your bill

V - vegetarian, VG - vegan, GF - gluten free, DF - dairy free

Please advise us of any dietary requirements or allergies that you may have.

MAINS

Aglione e Olio <i>v/DF</i>	18
Classic Bangers & Mash, Caramelised Onion Jus <i>GF</i>	18
Vegan Bangers & Mash, Caramelised Onion & Mushroom Sauce <i>VG/DF</i>	18
Homemade Pie	19
Battered North Sea Haddock, Chips, Tartare Sauce <i>DF</i>	19.5
Smash Burger, Cheese, Lettuce, Tomato, Relish, Chips	19
Vegan Burger, Lettuce, Tomato, Relish, Chips <i>VG/DF</i>	19
35 Day Aged 10oz Angus Ribeye Steak, Mushroom, Tomato, Chips, Garlic & Herb Butter <i>GF</i>	40

DESSERTS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce <i>v</i>	10.5
Vanilla Crème Brûlée <i>v</i>	10.5
Selection of Ice Cream & Sorbets <i>v</i>	9.5
Cheese, Chutney, Biscuits	12