

A LITTLE SOMETHING FIRST

Lebanese Mezze for Two £26.00
A curated selection of Lebanese favourites, perfect for sharing. Featuring lamb sambousek, hummus, muhammara, crispy goat cheese cigars, olives, and warm flatbread—a delicious introduction to the rich flavours of the Lebanese table.

Breadbasket £6.00
Warm artisan breads served with extra virgin olive oil & balsamic

Perfect for snacking, dipping, or sharing.

STARTERS

Burrata (v) £13.00
Creamy burrata cheese served with beef tomatoes, basil pesto and toasted pine nuts

Muhammara (vg) £11.50
A smoky red pepper, pomegranate and walnut dip served with grilled flatbread

Lumpia £12.00
Traditional Filipino pork spring rolls, served with a sweet chilli dip and Asian slaw

Soup of the Day (gf) (vg) £9.00
Freshly made, served with warm crusty bread or gluten-free bread

Hummus with Lamb £12.50
Home-made creamy hummus topped with spiced lamb, pine nuts and served with grilled flatbread
Why not add an additional side of flatbread, perfect for soaking up every last flavour from our homemade hummus, £1.50

Loaded Nachos (gf) (v) £14.00
Topped with sour cream, guacamole, tomato salsa, jalapeños and cheese sauce, add chilli beef for extra heat +£4.00

Goat Cheese Cigars (v) £12.50
Crispy filo rolls filled with goat cheese, served with a honey and chilli dip

Pork Belly Bites £12.00
Crispy pork belly pieces, served with Asian slaw and a sriracha mayo dip

Scottish Mussels (gf) £12.50
Simmered in a fragrant broth of crisp cider, tender leeks, and garlic, finished with fresh parsley. Served with warm charred bread for soaking up every drop

ALLERGENS & INTOLERANCES

(gf) - Gluten Free (v) - Vegetarian (vg) - Vegan

All Prices include VAT at current rate. Please note that a discretionary service charge of 10% will be added to your total bill.

Please inform a member of staff before ordering if you have a food allergy or intolerance.

All dishes are prepared in an environment that contains allergens, whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free.



Olive & Stone

Kitchen • Cocktails

MAIN DISHES

Slow-Cooked Feather Blade of Beef (gf) £30.00
Melt-in-your-mouth beef with creamy herb mash, roasted root vegetables and a red wine jus

Braised Pork Belly £27.00
Served over teriyaki stir-fried egg noodles with fresh chilli and spring onion

Beer-Battered Fish and Chips £20.00
Golden-fried fish with chunky chips, pea purée and tartar sauce

Chicken Kebab £27.00
Flatbread loaded with grilled chicken, garlic dip, portobello mushroom, grilled tomato with a side of chunky chips

Pan-Seared Cod Fillet (gf) £27.00
On a bed of cannellini beans and smoked pancetta ragu

PASTA & RISOTTO

Linguine (v) £19.50
Tossed in a rich roasted pepper and tomato sauce with bocconcini mozzarella and toasted walnuts

Pasta al Ragu £23.00
Rigatoni pasta tossed in a slow-cooked brisket and roasted tomato sauce

Rigatoni al Pesto (v) £21.00
Rigatoni served with basil pesto

Risotto di Mare (gf) £26.00
Creamy Arborio risotto with a mix of seafood, a hint of candied lemon and topped with a grilled langoustine

Risotto Ortolana (gf) (v) £22.50
Arborio risotto cooked with slow-roasted confit vegetables

Risotto ai Funghi (gf) (v) £23.00
Arborio risotto with wild mushrooms, garlic, shallots and tarragon oil

Ox Cheek Bourguignon (gf) £29.00
Slow-braised ox cheek in a rich red wine sauce with smoked pancetta, pearl onions, and mushrooms. Served with golden chips or creamy buttery mash

Chargrilled Chicken £26.00
Served with smoky grilled halloumi cheese, a refreshing watermelon salad, and a vibrant blend of tamarind and teriyaki dressing, finished with a sprinkle of toasted sesame seeds for added texture and flavour

Caesar Salad £14.00
Crisp romaine lettuce, crunchy croutons, parmesan shavings and anchovies, tossed in classic Caesar dressing

Make it yours and add a topping:
Grilled Chicken | Grilled Halloumi £10.00
Grilled Prawns

PIZZA

12” Margherita Pizza (v) £18.00

Crafted using authentic sourdough from East Pizzas in Edinburgh, our Margherita is a celebration of simplicity done right.

Hand-stretched from 72-hour proven sourdough, this light, airy base delivers the perfect balance of crisp bite and chewy crust.

Make it your own and add your favourite additional toppings:

Meat and Fish £2.50 each
Ham | Salami | Pepperoni | Anchovies | Chicken

Veggies £2.00 each
Sweetcorn | Jalapeños | Mushrooms | Peppers | Red Onion

GRILL SPECIALS

Grilled Lamb Cutlets £32.00
Served with Ras El Hanout-spiced giant couscous, apricot, chickpeas and silver skin onions

34oz Tomahawk Steak £87.00
The ultimate showstopper paired with grilled langoustines, perfect for two and served with flat cap mushroom, grilled tomato, two side dishes and two sauces of your choice
Please allow approximately 30 minutes for preparation

Make it yours and add a sauce: Peppercorn sauce (gf) £3.00 | Red wine jus (gf) £3.00

BURGERS

Aberdeen Angus Burger | Potato Bun £20.00
8oz of juicy Aberdeen Angus beef with lettuce, beef tomato, home-made relish and served with French fries

Lamb Burger | Potato Bun £23.00
8oz lamb patty with lettuce, beef tomato, topped with caramelised onions, crumbled feta and served with French Fries

Grilled Chicken Burger | Potato Bun £20.00
Tender grilled chicken breast with lettuce, beef tomato, home-made relish and served with French fries

Vegan Burger | Sesame Bun (vg) £19.00
Spinach and bean patty with hummus, lettuce, beef tomato and served with French fries

Make it yours and add a topping:
Crispy streaky bacon £3.00
Applewood smoked cheddar £2.50
Caramelised onions £2.50

SIDE DISHES

Perfect to share or add to any main

Chunky Chips (gf) (v) £7.00
Crispy on the outside, fluffy on the inside

French Fries (gf) (v) £7.00
Crispy golden fries, lightly salted, a classic side for any dish

Creamy Mash (vg) £7.00
Smooth and buttery mashed potato – the perfect comforting side

Onion Rings (vg) £7.00
Home-made, golden-fried fried and seriously addictive

Seasonal Salad (gf) (vg) £7.00
Fresh leaves tossed in a honey mustard dressing

Rocket Salad (gf) (v) £7.50
Peppery rocket with shaved parmesan and balsamic drizzle

CHEESE & DESSERTS

Classic Sticky Toffee Pudding (v) £11.50
Rich and comforting, served warm with butterscotch sauce and ice cream

Olive & Stone Cheesecake (v) £11.50
Home-made creamy, indulgent cheesecake served with a scoop of ice cream

Baileys Panna Cotta £12.00
Silky vanilla panna cotta infused with smooth Baileys Irish Cream, set to a delicate wobble and finished with a crisp almond Amaretto tuile

Scottish Cheese Board £13.00
A selection of local cheeses with Arran oatcakes & quince jelly

Selection of Sorbets (gf) £9.50
Light, refreshing and dairy-free, perfect after a big meal

Selection of Ice Creams (gf) £9.50
Ask us for today’s flavours

HANDCRAFTED DRINKS

COCKTAILS

THE STONE SELECTION

Where Film Meets the Glass

Money Never Sleeps Martini (m)

Vodka, fresh espresso, coffee liqueur and a whisper of vanilla — bold, smooth and built for late nights

Platoon Punch (s) (mu) (c)

Dark rum, pineapple, passionfruit, lime & warm spice — tropical heat with a smoky finish

Back & To The Left (s) (c)

Rye whiskey, sweet vermouth, a touch of coffee liqueur, Angostura & orange bitters — stirred down and finished with an orange twist

Bloody Mary (c) (f) (g)

A bold, savoury classic. Smooth vodka layered with rich tomato juice and a kick of Worcestershire for a peppery, umami finish that awakens the palate

£12.95

Cosmopolitan

Crisp vodka and bright cranberry balanced with a citrus lift of triple sec — clean, sharp and effortlessly sophisticated

£12.95

Runway Colada

A creamy tropical escape. Bacardi and Malibu blended with lush pineapple and a blush of grenadine for a smooth, sun-kissed sweetness

£12.95

Terminal Negroni (s)

Bittersweet and beautifully balanced. Gin meets sweet vermouth and Campari for a deep, herbaceous sip with a lingering orange-peel edge

£13.00

The Joker (g) (soy)

Playful yet complex. Whisky liqueur and amaretto bring nutty warmth, lifted by vibrant blue curaçao and cranberry for a striking, fruity twist

£13.50

Aperol First Class Spritz

Light, sparkling and effortlessly chic. Aperol topped with prosecco and soda for a refreshing burst of citrus and gentle bittersweet fizz

£13.50

French Martini

Velvety vodka shaken with Chambord and pineapple — rich berry sweetness softened by tropical brightness

£14.00

Jet Fuel Espresso Martini (m)

An extra-decadent take on the classic. Vodka, Kahlúa and espresso enriched with Baileys for a smooth, creamy hit with a luxurious coffee warmth

£14.50

MOCKTAILS

Shirley Temple

Bright and refreshing. Ginger ale lifted with sweet grenadine and fresh lime for a sparkling, nostalgic sip

£8.95

Jet Lag Cooler

Tropical and vibrant. Pineapple juice and lemonade blended with blue curaçao for a citrusy, sunshine-fresh refresher

£8.95

www.oliveandstonerestaurant.com

CHAMPAGNE & SPARKLING

Laurent-Perrier La Cuvée

Champagne, France (v) (vg) (s)

Pale gold with fine bubbles. Delicate citrus and white flowers lead to a beautifully balanced, fresh yet creamy finish with real finesse

Perfect with: Shellfish, rich fish dishes, pork

Bottle£89.50

Laurent-Perrier La Cuveé Rosé

Champagne, France (v) (vg) (s)

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

Perfect with: Aperitif, prosciutto, charcuterie boards, lamb chops

Bottle£110.00

Chio Sparkling Rosé

Italy (v) (vg) (s)

Delicate pink with fine bubbles, fresh red fruit and floral notes. Creamy and persistent

Perfect with: Aperitif, light starters

Bottle£45.00

Chio Prosecco DOC

Italy (v) (vg) (s)

Wonderfully refreshing with vibrant citrus and green fruit flavours. Fine bubbles and a crisp, lingering finish

Perfect with: Aperitif, cured meats, light appetisers

Bottle£45.00

Chio Prosecco DOC

Italy (v) (vg) (s)

Wonderfully refreshing with vibrant citrus and green fruit flavours. Fine bubbles and a crisp, lingering finish perfectly sized for one

Perfect with: Aperitif, cured meats, light appetisers

200ml£13.50

WHITE WINE

Maison Bosquet Sauvignon Blanc

France (v) (vg) (s)

A fruity and lively palate followed by a voluminous but well-balanced mid-palate offering notes of white flowers and lichees with a citrus finish

Perfect with: Fish, shellfish

175ml250mlBottle

£11.50£14.90£44.00

Flying Zebra Chenin Blanc

South Africa (v) (s)

Abundant lemon and lime with subtle hints of nutmeg and clove. Clean, lively and well balanced with elegant structure

Perfect with: Seafood, chicken, spicy pork

£8.50£10.50£30.50

La Font Francaise Picpoul de Pinet

France (s)

Beautiful bright colour with green highlights, an intense nose of white fleshed fruit, well balanced and very fresh tasting on the palate

Perfect with: Goat's cheese, vegetarian dishes, shellfish

£11.70£15.70£45.00

Pier 42 Pinot Grigio

Italy (v) (vg) (s)

Crisp apple and subtle hazelnut notes with a gentle touch of spice. Light and refreshing

Perfect with: Appetisers, salads, shellfish

£8.90£11.90£34.50

Lodez Chardonnay

France (s)

Fresh and bright with a clean pure fruit flavour. A modern fresh style showing hints of apples and pears

Perfect with: Salmon, tuna, pork, poultry

£8.90£11.90£34.50

Arrumaco Verdejo

Spain (s)

Stone fruits and almonds with hints of citrus rind. Structured, vibrant and fresh

Perfect with: Mild cheeses, spicy dishes, shellfish

£9.50£12.50£36.00

WINES

ROSÉ

Pier 42 Pinot Grigio Rosé

Italy (v) (vg) (s)

Wild strawberry, apple and honeysuckle aromas. Crisp and refreshing on the palate

Perfect with: Seafood, chicken, salads, pasta, cheese

175ml250mlBottle

£8.90£11.90£34.50

RED WINE

Turno De Noche Malbec

Argentina (v) (vg) (s)

The wine has a lifted nose with freshly picked black berry fruits and expressive violet notes. The palate is juicy but balanced. Ripe berry fruits are abundant, whilst gentle spice adds dimensio.

Perfect with: Beef, lamb

175ml250mlBottle

£11.95£15.95£46.00

Concha y Toro Merlot

Chile (v) (s)

Smooth and easy drinking with sweet red fruit and gentle spice

Perfect with: Lamb, pork

£8.50£10.50£30.50

Covila Crianza Rioja

Spain (v) (vg) (s)

Very elegant wine, modern with matured fruit notes, well blended with some vanilla and cacao hints from its oak ageing. Once in mouth it is tasty with an attractive touch of cacao

Perfect with: Beef, lamb, poultry

£11.50£14.90£44.00

Fairway Cabernet Sauvignon

South Africa (v) (s)

Ripe plum, raspberry and cassis with a hint of spice. Round and smooth.

Perfect with: Beef, lamb, veal

£9.50£12.50£36.00

Barossa Ink Shiraz

Australia (s) (m)

Decadent dark berry flavours with mocha and dark chocolate. Full-bodied and powerful

Perfect with: Beef, lamb, game

£12.50£16.50£48.00

Les Esperons Pinot Noir

France (v) (vg) (s)

Black fruits with vanilla and clove. Fine tannins and a velvety texture with a fresh mocha finish

Perfect with: Grilled salmon, roasted chicken, lamb, soft cheese

£10.70£14.70£43.00

DIETARY KEY

(gf) – Gluten Free (v) – Vegetarian (vg) – Vegan (m) – Milk (c) – Celery (f) – Fish (g) – Gluten (s) – Sulphites (soy) – Soya (mu) – Mustard (e) – Egg (o) – Organic (n) – Nuts

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