



CHEF'S MENU

STARTERS

Soup of the Day (gf) (vg)

Freshly made, served with warm crusty bread or gluten-free bread

Hummus (v)

Home-made creamy hummus topped with pine nuts and served with grilled flatbread

Goat Cheese Cigars (v)

Crispy filo rolls filled with goat cheese, served with a honey and chilli dip

Pork Belly Bites

Crispy pork belly pieces, served with Asian slaw and a sriracha mayo dip

MAIN DISHES

Aberdeen Angus Burger | Potato Bun

8oz of juicy Aberdeen Angus beef with lettuce, beef tomato, home-made relish and served with French fries

Grilled Chicken Burger | Potato Bun

Tender grilled chicken breast with lettuce, beef tomato, home-made relish and served with French fries

Vegan Burger | Sesame Bun (vg)

Spinach and bean patty with hummus, lettuce, beef tomato and served with French fries

Chicken Kebab

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

Linguine (V)

Tossed in a rich roasted pepper and tomato sauce with bocconcini mozzarella and toasted walnuts

PIZZA

12" Margherita Pizza (v)

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

Ham | Salami | Pepperoni | Anchovies | Chicken

Veggies

Sweetcorn | Jalapeños | Mushrooms | Peppers | Red Onion

DESSERTS

Classic Sticky Toffee Pudding (v)

Rich and comforting, served warm with butterscotch sauce and ice cream

Olive & Stone Cheesecake (v)

Home-made creamy, indulgent cheesecake served with a scoop of ice cream

Selection of Sorbets (gf)

Light, refreshing and dairy-free, perfect after a big meal

Selection of Ice Creams (gf)

Ask us for today's flavours

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.



WINES

CHAMPAGNE & SPARKLING

Laurent-Perrier La Cuvée Bottle 89.50

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: Shellfish, rich fish dishes, pork

Laurent-Perrier La Cuvée Rosé Bottle 110.00

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

Chio Sparkling Rosé Bottle 45.00

Italy (v) (vg) (s)

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

Creamy and persistent. Perfect with: Aperitif, light starters

Chio Prosecco DOC Bottle 45.00

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

Chio Prosecco DOC 200ml 13.50

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

WHITE WINE 175ml 250ml Bottle

Maison Bosquet Sauvignon Blanc 11.50 14.90 44.00

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

Flying Zebra Chenin Blanc 8.50 10.50 30.50

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*

La Font Francaise Picpoul de Pinet 11.70 15.70 45.00

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

Pier 42 Pinot Grigio 8.90 11.90 34.50

Italy (v) (vg) (s)

Crisp apple and subtle hazelnut notes with a gentle touch of spice. Light and refreshing. *Perfect with: Appetisers, salads, shellfish*

Lodez Chardonnay 8.90 11.90 34.50

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

Arrumaco Verdejo 9.50 12.50 36.00

Spain (s)

Stone fruits and almonds with hints of citrus rind. Structured, vibrant and fresh. *Perfect with: Mild cheeses, spicy dishes, shellfish*

ROSE WINE

175ml 250ml Bottle

Pier 42 Pinot Grigio Rosé 8.90 11.90 34.50

Italy (v) (vg) (s)

Wild strawberry, apple and honeysuckle aromas. Crisp and refreshing on the palate. *Perfect with: Seafood, chicken, salads, pasta, cheese*

RED WINE

175ml 250ml Bottle

Turno De Noche Malbec 11.95 15.95 46.00

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 dimension

Perfect with: Beef, lamb

Concha y Toro Merlot 8.50 10.50 30.50

Chile (v) (s)

Smooth and easy drinking with sweet red fruit and gentle spice.

Perfect with: Lamb, pork

Covila Crianza Rioja 11.50 14.90 44.00

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

Fairway Cabernet Sauvignon 9.50 12.50 36.00

South Africa (v) (s)

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

Perfect with: Beef, lamb, veal

Barossa Ink Shiraz 12.50 16.50 48.00

Australia (s) (m)

Decadent dark berry flavours with mocha and dark chocolate. Full-bodied and powerful. *Perfect with: Beef, lamb, game*

Les Esperons Pinot Noir 10.70 14.70 43.00

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*

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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