



Gayfield Ho.

Goods Station

Broughtos Pla.

LEOPOLD 127 PLACE

LONDON ROAD

PICARDY 164

ROYAL 150 TERRACE

CALTON HILL

Royal Observatory

National Monument

Nelson's Monument

High School



MARKET

NORTH BRITISH

EDINBURGH & GLASGOW

RAILWAY STATION

STREET

COCKBURN STREET

MARKET

BANK

LAW MARKET

VICTORIA STR.

ASS MARKET

GEORGE ST.

COLLEGE

ROYAL INDIAN

COLLEGE

ADAM STR.

ARTHUR STR.

PASSBURY STR.

GALLANTRY SQUARE

BROWN STR.

CARLETON STR.

GEORGE SQUARE

BUGGLEUCH PLACE

SQUARE

ST. LEONARD'S

STATION & COAL DEPOT

7

9

8

12

11

THE QUEEN'S DRIVE

St. Leonard's Station & Coal Depot

SNACKS AND NIBBLES

Olives 5 (vg)
marinated Kalamata and Nocellara olives

House bread selection 9 (v, vg*)
trio of butters

**Honey roasted cashews
and smoked almonds 4 (v)**

STARTERS

Smoked Mackerel Pate 11
Avruga caviar, house pickles, toasted English muffin

Grilled Oyster Mushrooms 13 (vg)
Jerusalem artichoke puree, toasted hazelnuts,
mushroom gravy

Baked Scallops 20
Roasted fennel, bouillabaisse sauce, saffron
mayonnaise

Spiced Carrot Soup 9 (v)
Lemon crème fraiche, house bread, herb butter

Braised Beef Cheeks 14
Celeriac puree, grilled leeks, red wine jus

Haggis Bon Bons 12
Haggis bon bons, neep and potato mash, whisky
peppercorn sauce

MAINS

Chicken Caesar Salad 18
Lettuce, pancetta, mull cheddar, Caesar dressing, garlic
butter croutons, Jospier grilled chicken

Butternut Squash Risotto 21 (vg)
Grilled hasselback squash, toasted pumpkin seeds,
plant parmesan

Turkey Balmoral 27
Turkey and haggis ballotine, pigs in blankets, duck fat
roasted potatoes, sauteed sprouts, glazed heritage
carrots, gravy, cranberry sauce

Baked Cod 26
Sauteed winter greens, new potatoes, grilled leeks,
mussels, samphire, dill and tarragon cream

Bacon Cheeseburger 20
8oz beef patty, Connage gouda cheese, streaky bacon,
lettuce, tomato, burger sauce, house potato roll, chips

Beetroot Wellington 24 (vg)
Spinach and mushroom duxelles, grilled hasselback
squash, celeriac puree, onion gravy

Pan Fried Sea Bass 22
Sauteed winter greens, new potatoes, mussels,
bouillabaisse sauce, saffron mayonnaise

Three Little Pigs 23
Slow cooked pork belly, black pudding,
confit pork bonbon, mustard mash, apple and tarragon
puree, cider gravy

GRILL

Ribeye
10oz
38

Sirloin
10oz
36

Fillet
8oz
42

All steaks are served with triple cooked chips and house salad

SAUCES 3 Red wine jus | Béarnaise | Peppercorn | Garlic butter

SIDES & EXTRAS

Triple-cooked chips 5 (vg)

Garlic butter prawns 10

Sautéed greens 6 (v, vg*)

Truffle parmesan chips 6

Chilli and garlic spinach 5 (vg)

Garlic mushrooms 5.50 (v)

Mac'n'cheese 6 (v)

Creamy potato mash 5 (v)

House salad 4 (vg)

v = vegetarian | vg = vegan | * = can be modified to accommodate respective diets (vg* = can be modified to cater for vegan diets)

Many of our dishes are available as Gluten Free & / or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables