

Enlightened Eating

Nibbles

Selection of Artisan Bread with Smoked Maldon Sea Salt Butter	£2.50
No11 Home Marinated Olives	£2.50
Bread and Olives	£4.50

Appetisers

Homemade Fish Cakes with Tartare Sauce	£7.75
Cullen Skink; a traditional soup of Smoked Haddock, Leeks and Potatoes	
Homemade Soup of The Day	
Steamed Shetland Mussels with White Wine, Shallots & Garlic	
Mixed Beef Salad, Goats Cheese Bon-Bons, with Horseradish Creme Fraiche (GF)	
Crispy Vegetarian Haggis & Turnip Bon-Bons with a Tomato Chutney (V)	
Chicken Liver Pate, Red Onion & Chilli Jam with Toasted Homemade Bread	
Homemade Vegetable Samosas with Roast Spiced Cauliflower, Pea Puree	
Sticky Pulled Pork Cheek with Char Grilled Chicory&Spring Onion Salad, Romesco Dressing	
Roast Vegetable Tart Tatin, with Balsamic&Maple Syrup Reduction (GF)(vegan)	

Desserts

Crème Brûlée of the day with Biscotti (V)	£6.50
Sticky Toffee Pudding with Vanilla Ice Cream (V)	
Cranachan - traditional Scottish dessert of raspberries, whisky flavoured whipped cream and oatmeal, served with a chocolate spoon (V)	
Dark Chocolate Mousse, Poached Rhubarb & Almond Tulle (V)	
Warm Gooseberry & Almond Frangipane with Elderflower Ice Cream & Brandysnap Crisp(V))	
Mixed Berry Summer Pudding with Oatmilk Vanilla Custard (V)(vegan)	
Selection of Homemade Ice Cream & Sorbet (3 scoops) (V)	
Artisan Scottish Cheeses (GF) with Oatcakes and Chutney (\$ +£3.50) (V)	

Add a glass of Duff Gordon 1994 Vintage Port (50ml) for	£8.80
Teas and Coffees (Supplied by Edinburgh Tea and Coffee Co)	
Barista Coffees and Teas	£2.20-£2.80
Liquor Coffee (your choice of alcohol from our £3.75 range topped with fresh cream)	£4.95
Barista Coffee and Homemade Shortbread	£4.50

Mains

Pan Fried Fillet of Salmon with Mussels, Clams & Potatoes, Cider Cream Sauce	£19.50
Pan Fried Fillet of Seabass with Leek, Squash & Parmesan Risotto, with a brown Shrimp Butter	£20.75
Trio of Pork: Roast Mustard&Thyme Fillet; Crispy Pork Cheeks; Crispy Pancetta; Carrot Puree, Buttered Peas&Broad Beans, and Stornoway Black Pudding Crumb	£22.00
Roast Rump of Lamb, Dauphinoise Potatoes, Roast Roots & Puy Lentil Sauce (GF)	£23.00
Chargrilled Venison Steak with Sauté Wild Mushrooms, Asparagus, Parisienne Potatoes, Courgettes and Mushroom Ketchup (GF)	£23.25
Confit Duck Leg with Potatoes, Wild Mushrooms, Baby Onions & Lardons with Puy Lentil Jus (GF)	£20.95
Stuffed Roast Marrow with Bean& Tomato Cassoulet, Topped with Vegan Cheese, and a Lemon & Herb Crumb (GF)(vegan)	£18.80
Chick Pea, Vegetable & Coconut Curry With Mushroom Quinoa, Flat Breads (V)(vegan)	£18.20

Steaks - (Scottish Beef)

Char-grilled to your specification, <i>add a sauce of your choice</i>	
Rump (8oz) (GF)	£19.35
Ribeye (8oz) (\$+£6.00) (GF)	£24.55
Fillet (8oz) (\$+£10.00) (GF)	£30.00

Sauces (GF)

Peppercorn & Brandy;	Garlic & Herb Butter;	Red Wine Jus;
Slice of Blue Cheese;	Bearnaise Sauce	

Sides (GF)

Chunky Hand Cut Chips;	Buttered Ayrshire Potato;
Couscous;	Panezella Salad;
Rocket&Parmesan Salad;	Steamed Summer Vegetables;

Pre-Theatre Menu Option

Option is available from 12:00 - 18:30 Sat/Sun and 17:00 - 18:30 Mon-Fri

2 Courses for £28.00 p.p. Includes a selection from Mains plus an Appetiser or Dessert, one Sauce and one Side

3 Courses for £34.00 p.p. Includes a selection as above but with both Appetiser and Dessert

Supplements (\$) Apply for items indicated

If you have allergy questions please ask. Please note, everything we serve is prepared fresh in-house. It is therefore not possible to guarantee items are gluten or allergy free down to trace levels.

A 12.5% service charge will be added to tables of 8 or more, otherwise tips are at your discretion