~ Dinner ~

Two Course: £49 Three Course: £59

For The Table

House Baked Bread (ve)
Edinburgh cultured butter

Butterbean Dip (ve)
Croutons

Belu Water (£4.00)
Still or Sparkling
£1 of each sale of filtered water serves a real purpose goes to WaterAid.

To Start

Heatherfield Smokehouse Sea Trout
Horseradish, pickled cucumber, apple & our Pine Trees cure
Suggested wine: Arinto Quinta de Chocopalha

East Denside Farm Ham Hock
Cumberland chutney and endive salad
Suggested wine: MyBurgh Bros. Chenin Blanc

Heritage Beetroot (ve)
Watercress, orange and walnut
Suggested wine: Tardieu Laurent 'Tavel' Rose

Burrata (v)
Jerusalem artichokes and parsley
Suggested wine: Sauvignon Blanc Eradus 'ANA'

East Coast Crab
Grapefruit and croutons
£5 supplement
Suggested wine: Tunella Friulano

Mains

Braised Blade of Beef
Carrots, pomme puree and pickled walnuts
Suggested wine: Constantia Uitsig Red Horizon Shiraz

Stuffed Baby Chicken
Puy lentils, cumin and apricot
Suggested wine: François Carillon "La Bergerie" Chardonnay

10oz Sirloin of Scotch Beef
Cooked over charcoal & served with tomato, mushrooms, fries and bois boudran
£10 supplement.
Suggested wine: Marchiori & Barraud Cabernet Sauvignon

Hazelnut Roast(ve)
Crown prince squash, sage and lemon
Suggested wine: Sanziana Pinot Noir

Roasted Monkfish
Potato, leek and samphire
Suggested wine: Laderas de UNX Garnacha Blanca

Loch Duart Salmon
Saffron polenta, green beans and bouillabaisse sauce
Suggested wine: Cecillia Beretta Rosé

FAUNA

Sides - £5

French Fries (ve)

Braised Red Cabbage (ve)

Buttery Mash (ve)

Baby Gem Salad with Pickled Shallot (ve)

Grilled Garlic Portobello Mushrooms (ve)

Desserts

Sticky Toffee Pudding (v)
Luvian's Drambuie ice cream

Dark Chocolate Cremosa (v)
Rich chocolate mousse with cherry compote

Poached Pear Tart (v)
Star anise crème pâtissière and almonds

Scottish Cheese Selection
Seasonal cheeses, crackers, chutney and grapes

Selection of Luvians Ice Creams and Sorbets (ve)
Please ask for today's flavours

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details
(ve) can be made vegan / (v) vegetarian