

January

Small Plates

Smoked haddock skink, leeks, potato, cream £5.95

Hot smoked salmon, chicory, pink peppercorn, rhubarb £6.95 **(GF)**

Grilled tiger prawns, curried cauliflower, coriander mango salsa £6.95 **(GF)**

**recommended with a Green Tea Fizz cocktail (Taipei)*

Whole Buffalo Mozzarella, heritage beets, pumpkin seeds, rosemary oil £6.95 **(V GF)**

Seared scallops, green apple, raw diakon salad, winter radish £9.95 **(GF)**

Pulled ham hock, pickled pear, juniper oil, lemon thyme £6.95 **(GF)**

**recommended with a Carter and Carnarvon cocktail (Cairo)*

Large Plates

Sweet potato, coconut and red lentil ravioli, lemon oil, red chilli, mint yoghurt £11.95 **(V)**

**recommended with an Alonzo Hiball cocktail (Havana)*

Guinea fowl breast, confit guinea fowl leg, purple potato skordalia, hazelnuts, pomegranate jus £13.95 **(GF)**

Oven roast pork belly, pork cheeks, kohlrabi, red chilli, mirin pickled cape gooseberry £15.95 **(GF)**

**recommended with a Les Enfants Terrible cocktail (Paris)*

Pan fried Sea Bream, langoustine bisque, white crab and Baby Gem canolo, burnt leeks, charcoal ash £13.95

Chicken breast san bei, wild rice, sesame chicken crackling, basil, mango £12.95 **(GF)**

Grass-fed steak, matchstick fries, shitake ketchup, crispy banana shallots **(GF)**

Rump £16.95 / Sirloin £25.95

*(*surf n turf; add pan fried tiger prawns to your chargrilled steak £5)*

Vegetables

Hand cut chips £2.95

Butternut squash, pumpkin seeds, rosemary oil £2.95

Heritage beetroot salad £3.95

Oven roast roots, blossom honey £2.95

Spinach, picked pear and daikon salad £2.95

Purple potato mash £2.95

(GF) contains gluten free ingredients

(V) Vegetarian

Please make us aware of any allergies

**All breads from our friends at Le Petit Francais, Leith

***Meat from award winning Scottish butcher, Simon Howie

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff