

## March

### Small Plates

Broccoli soup, toasted almonds, almond oil £4.95

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

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

Tea smoked Mackerel, chamomile, chicory, golden raisins £6.95 **(GF)**

Grilled tiger prawns, curried cauliflower, coriander mango salsa £7.95 **(GF)**

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

Whole Buffalo Mozzarella, watercress pesto, preserved figs £6.95 **(V GF)**

Lime cured scallops, green chilli, daikon, radish, corn tostada £9.95

### Large Plates

Sweet potato, coconut and red lentil ravioli, lemon oil, red chilli,  
mint yoghurt £12.95 **(V)**

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

Walnut crusted lamb rump, braised lamb neck, dehydrated rhubarb,  
roast pear, mole chichilo £16.95 **(GF)**

Pan fried pork loin, Nduja, lemon, tarragon, saffron,  
buckwheat risotto £14.95 **(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 £14.95

*\*recommended with a Dodd and Co cocktail (Taipei)*

Chicken breast san bei, wild rice, sesame chicken crackling, basil,  
mango £12.95

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

Rump £17.95 / Ribeye £22.95

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

## **Vegetables**

Hand cut chips £3

Butternut squash, pumpkin seeds, rosemary oil £3

Watercress, pickled pear and daikon salad £3

Broccoli, toasted almonds £3

Chargrilled pak choi £3

**(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