

January

Small Plates

Smoked haddock skink, leeks, potato, cream £5.95

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

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

Seared scallops, green apple, raw diakon salad, winter radish £6.95 **(GF)**

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

Lunch plates

Breaded pork belly, toasted sourdough, plum red chilli jam, pickled carrot £8.95

Chargrilled steak, toasted sourdough, parmesan, vine tomatoes, karashi mustard £9.95

Roast butternut squash, house bread, radish, toasted walnuts, red chilli £7.95

Chicken, avocado, wholegrain bread, crispy bacon, smoked paprika £8.95

*Open sandwiches. All served open with home cut chips

(GF) Gluten free bread available

Large Plates

Hot smoked salmon, butternut squash, spinach, red chilli, preserved lemon, pumpkin seeds £10.95 **(GF)**

Pan fried tiger prawns, pancetta, warm haricot turtle bean salad, lemon, pecans **(GF)** £11.95

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

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

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

Vegetables

Hand cut chips £2.95

Butternut squash, pumpkin seeds, rosemary oil £2.95

Heritage beetroot salad £3.95

Oven roast roots, blossom honey, lemon thyme £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