

## May

### Small Plates

Summer vegetable soup, artisan bread £4.95

Prosciutto crudo, pickled asparagus £5.95 (gf)

Pan fried squid, heritage tomatoes, cashew puree £5.95 (gf)

Whole Buffalo Mozzarella, watercress pesto, preserved figs £6.95 (v gf)

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

### Lunch plates

Braised lamb, mole chichilo, toasted sour dough, watercress £8.95

Chargrilled steak, toasted sourdough, parmesan, vine tomatoes, wasabi mayo £9.95

Clava Brie, rhubarb, watercress, toasted peanuts £7.95 (v)

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

\*Open sandwiches. All served open with home cut chips

\*Gluten free bread available

### Vegetables

Hand cut chips £3

Roast Jersey Royals, sea salt, lemon £3

Roast baby aubergine, blossom honey £4

Toasted peanut, mint, pea shoot salad £3

Tender stem broccoli, toasted almonds £3

Chargrilled asparagus £4

## Large Plates

Rare beef salad, tender stem broccoli, toasted peanuts, red chilli, blossom honey, lime £11.95 (gf)

Scottish Clam and pan fried squid broth, wine, samphire, rainbow chard, toasted sourdough, brown crab mayo £11.95

Smoked duck breast, avocado puree, watercress, pickled walnuts, mango salsa £12.95 (gf)

Pan fried chicken breast, Jersey Royals, charred asparagus, broad beans, oyster mushrooms, black truffle oil £12.95 (gf)

Oven roast baby aubergine, gnocchi, tender stem broccoli, miso, blossom honey, preserved lemon £9.95 (v gf)

(gf) contains gluten free ingredients

(v) Vegetarian

Please make us aware of any allergies

All dishes prepared in a kitchen that also handles gluten and nuts

\*\*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