

Loch Creran oysters

...served naturally with shallot and red wine vinegar

try me £2, 3-some £6.00, ½ dozen £12.00 dozen £22

set menu main course £10.50

2 courses £15.50 / 3 courses £19.50

All meals served with fresh bread and butter

First -Soup of the day *or* Cullen skink

-A glass of prosecco or a bloody Mary...over 18s only!

-Bowl of mussels Choose your mussel sauce: -

Classic Marinière or Whisky cream

-Organic egg buttery benedict,

...choose one as a starter...main size comes as one of each

with Newhaven smoked salmon or Stornoway black pudding or Florentine

-Smoked mackerel pate with caramelised red pepper relish,

sour dough toast

-Grilled asparagus with steamed quinoa, sun blushed tomatoes and coriander pesto

-Haggis, neeps, tatties with Arran mustard whisky cream, red onion chutney

Second

-Char grilled chicken supreme with parsnip puree, tattie scones, onion chutney & red wine syrup

-Pan roasted pork loin with Stornoway black pudding, celeriac mash, whisky & peppercorn sauce

-Baked vegetarian haggis bridie, grilled aubergine, wilted baby spinach, creamed leeks and toasted pinenuts

-Curried smoked haddock, coriander & spring onion risotto with a poached organic egg and garlic toast

-Baked cod fillet with grilled artichokes, roast sweet potatoes, tomato and red pepper sauce

thirds

see our mouth watering pudding, cheese and whisky list

a room in Leith

brunchy lunch

EVERY SATURDAY AND SUNDAY

12pm -LAST ORDERS 3pm

sides

All meals come with bread, butter, oils

Big spicy Spanish Gordal green olives **£4.5**

Dressed salad bowl **£4**

Seasonal vegetables and potatoes **£3**

Hand cut chips **£3.7** Mac n' cheese **£4**

Garlic bread **£3** Garlic bread and cheese **£4**

char grill

10 oz Borders sirloin, mushroom, red onion rings, tomato, chips and whisky peppercorn sauce **£25**

10 oz sirloin surf and turf Shetland scallops,

Wee bowl of mussels in whisky cream, chips **£31**

leith sharing platters

Huge for one...perfect for two...

For a table of four, why not try one of each...the ultimate Scottish surf and turf!

veggie £26 Sweet potato and coconut cream curry,

warm quinoa, sun blushed tomato, pinenut and clava brie salad, sauteed mushrooms and aubergines,

roasted red peppers and artichokes, veggie haggis bridies, garlic toast, olives, pesto, chive sour cream and a wee bowl of chips

meat £36 Roasted Burnside farm roe deer haunch,

haggis and chicken ballotine, Stornoway black pudding bridie, stew of the day, crispy smoked bacon, grilled pork sausage,

a wee jug of red wine gravy, mustards and pickles and a wee bowl of chips

seafood £36 Seared fillet of North Sea monkfish, dressed Buckie crab

bowl of blue shell mussels marinere, Loch Creran oysters (as they come), pan seared Shetland scallops, Newhaven oak smoked Scottish salmon

Belhaven 'hot' smoked trout, mackerel pate, aioli, salsa verde, tabasco and wasabi

and a wee bowl of chips