

a room in the west end

party menu - £26.95

starters

(v,g,n) soup of the night

(n) haggis, neeps & tatties (veggie haggis available, contains nuts)
caramelised red onion relish

(v,g) herb scone, grilled courgette, roasted artichokes & arran oak
smoked cheddar, basil pesto

(p,n) smoked mackerel & dill mascarpone rilette
pickled beetroot relish, sour dough toast

mains

(n,d) slow braised lamb shoulder
potato, sage & scallion bridie, port braised red cabbage,
root vegetable gravy

(v,g,n,d) grilled aubergine stuffed with caramelised shallot,
red pepper & coriander quinoa, roasted butternut squash veloute

(p,g,n) smoked hake fillet parsnip puree, stir fried leeks & kale, salsa
verde, red wine syrup

(g,n) chargrilled chicken escalope
wild mushroom & tarragon risotto, crispy chorizo,
balsamic reduction

puds

(g,n) vanilla & spiced cherry scotch pancake
apple compote, honeycomb ice cream

(g) chocolate & ginger ice cream, orange compote
2 organic scoops from Over Langshaw Farm, Galashiels

baked toffee cheesecake
peanut praline

selection of scottish cheese
onion chutney & biscuits

filter coffee & tea
tablet

BYOW: wine 4.50 - fizzy 5.50. for restaurant consumption only
if you have any dietary requirements or allergies, please let us know
our fish is as locally & responsibly sourced as possible
there is a discretionary 10% service charge on the party menu

teuchters bar - a room in the west end - teuchters landing - a room in leith