

a room in Leith party menu

starters

served with fresh bread & butter

Soup of the night (v) or Cullen Skink

Smoked mackerel and dill mascarpone rilette
pickled beetroot relish, sour dough toast

Toasted oak smoked Arran cheddar scone

grilled courgettes, roasted sweet peppers and artichokes, chive sour cream (v)

Haggis, neeps and tatties (veggie haggis also available)
red onion relish, Arran mustard and whisky cream sauce

mains

served with new potatoes and seasonal vegetables

Chargrilled chicken escalope

wild mushroom and tarragon risotto, crispy chorizo, balsamic reduction

Newhaven smoked hake

parsnip puree, stir fried leeks and kale, salsa verde, red wine syrup

Pan seared Borders shot grouse breast

venison sausage cassoulet, rosemary mash

Sweet potato, coconut and red pepper curry
with a wee veggie haggis bridie (veg)

puddings

Apple and rhubarb crumble

with whisky and honey custard

Double chocolate mousse

with ginger shortbread

Banoffee pie

Selection of Scottish cheeses

red onion relish, biscuits

filter coffee or tea

Chocolate oatcakes

2 courses 23.50

3 courses 27.50

there is a discretionary 10% service charge on this menu
if you have any allergies or dietary requirements please let us know