

a room in Leith

Scottish bistro
1 dock place Leith www.aroomin.co.uk
next to our bar teuchters landing

Dinner set menu 2 courses £23 / 3 courses £27

all meals come with artisan bread and butter

Starters

Soup of the night (v)

Cullen Skink (p)

Grilled Portobello mushroom

roasted parsnip, leek and chickpea cakes,
basil and parsley oil (v, df, gf, nf)

Stornoway black pudding, lamb shoulder and
apricot bridie

Caramelised onion and mint chutney (df)

Potted hot smoked salmon and chive

mascarpone mousse

pickled red pepper relish, poppy seed bagel
(p, gf, nf)

Haggis, neeps and tatties *

Arran mustard whisky cream, onion relish
(veggie haggis also) (v, nf)

Shetland blue shell mussels*

choose your mussel sauce:

-Cider and chilli

-Strathdon blue cheese and bacon

-Classic marinière no cream

-Whisky cream

Mains

Char grilled chicken supreme

creamed leeks, chive potato cakes,
Ayrshire bacon (nf)

Slow braised beef blade

clapshot, crispy haggis

Arran mustard & whisky gravy (df,nf)

Grilled sea bass fillet

creamy sweet potato, monkfish & corn chowder
Garlic & chilli croutons (p,nf)

Butternut squash, baby leaf spinach

and roasted shallot wellington

curried cauliflower sauce, toasted almonds
(v,df)

Roasted cod fillet

ham hock & scallion crushed potatoes

Dijon & lemon mayo, salsa verde (df,gf,nf)

10 oz. Scottish sirloin steak

mushroom, tomato, red onion rings, chips,
whisky peppercorn sauce £6.00 supplement

10 oz. Scottish sirloin Surf and Turf

Shetland scallops, wee bowl mussels
with whisky cream, chips £10.00 supplement

Leith sharing platters

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

Game and meat platter £40

Pan roasted Highland venison loin
stew of the day
partridge, grouse and bacon ballotine
Stornoway black pudding scotch egg
grilled pork and herb sausages
a wee haggis
jug of whisky and peppercorn cream
mustards and pickles
and a wee bowl of chips

Seafood and fish platter £40

Grilled salmon and monkfish skewers
dressed Buckie crab
bowl of blue shell mussels marinière
Loch Creran oysters (as they come)
pan seared Shetland scallops
Newhaven oak smoked Scottish salmon
Belhaven 'hot' smoked trout
smoked mackerel pate
aioli, salsa verde, tabasco and wasabi
and a wee bowl of chips

Loch Creran oysters

naturally with shallot and red wine vinegar
3-some £6.50
half dozen £12.50
dozen £24

Side dishes

Gordal green olives £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

*Main course size available

(v) vegetarian (p) pescatarian

(df) dairy free (gf) gluten free (nf) nut free

children's menus available

see our mouth-watering
puddings and cheeses
port and whisky list