

a room in Leith

party menu

All meals come with fresh bread and butter
mains with seasonal vegetables

*STARTERS

Soup of the night (v) or Cullen Skink

Potted hot smoked salmon & chive mascarpone mousse
pickled red pepper relish, poppy seed bagel (p,gf,nf)

Stornoway black pudding, lamb shoulder & apricot bridie
caramelized onion & mint chutney, celeriac puree (df)

Grilled Portobello mushroom with roasted parsnip, leek & chickpea cakes
basil & parsley oil (v,df,gf,nf)

* MAINS

Slow braised beef blade, clapshot, crispy haggis
Arran mustard & whisky gravy (df,nf)

Char grilled chicken supreme
Creamed leeks, chive potato cakes, Ayrshire bacon (nf)

Grilled sea bass fillet creamy sweet potato, monkfish & corn chowder
Garlic & chilli croutons (p,nf)

Butternut squash, baby leaf spinach & 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)

*PUDS

Steamed cloutie dumpling, spiced apple compote, rum custard

Salted caramel & dark chocolate mousse cherry cookies (nf,gf)

Baked vanilla & honeycomb cheesecake stem ginger & rhubarb sauce

Selection of Scottish cheeses biscuits and quince jelly

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Filter coffee or tea with tablets

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

(v) vegetarian (p) pescatarian (df) dairy free (gf) gluten free (nf) nut free

