

dinner menu

for the table

(v) mug of olives

small...5.00 large...8.00

big Spanish olives marinated in garlic & chilli

starters

(v,g,n) soup of the night ...4.95

(n) haggis, neeps & tatties

(veggie haggis available)

starter ...5.95 main ...11.75

caramelised red onion relish or

arran mustard & whisky cream sauce

(n) warm smoked partridge, Parma ham & venison terrine

Jerusalem artichoke puree, spiced pear compote,

brioche toast...6.95

(v,n) honey roast parsnip, leek & smoked Arran cheddar quiche

tomato & tarragon salsa...5.95

(p,n) grilled trout fillet with

lemon, chilli & coriander couscous, tartare crème fraiche...6.50

(p,g,n) cullen skink

creamy smoked haddock, leek & tattie soup

starter ...6.50 main ...12.50

mains

(n,d) pan roasted chicken supreme

tomato, bacon & chickpea stew, steamed arran mustard dumplings...14.50

smoked haddie fillet, stornoway black pudding

dill potato pancakes, poached free range egg

lemon mayo...14.95 add scallops...5.00

(g,n,d) slow braised lamb shank, port braised red cabbage

sage fondant potato, caramelised onion & mint gravy...16.95

(veg,g) stir fried wild mushrooms, celeriac & roasted salsify

basil & pine nut potato rosti, sauce vierge...11.95

(p,n) halibut & sea bass en crouete, crushed sweet potato

lemon thyme peas, hollandaise...18.50

chargrilled 10oz sirloin steak ...25.00 add scallops...5.00

portobello mushroom, roasted tomato, rustic chips

red wine gravy, arran mustard & whisky cream sauce,

horse radish mayo or caramelised red onion relish

all meals served with fresh bread & butter

extra bowls £1.00 per bowl

(v) vegetarian (p) pescetarian (g) gluten free

(n) nut free (d) dairy free (veg) vegan

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