

Mother's Day Menu

Sharing Starters

Burrata & Antipasto Platter (gfa) **£17.95**
Cured meats, olives, marinated tomato & rocket salad

Grand Plate **£17.50**
Crispy chicken tempura, Moroccan hummus, minted yoghurt, haggis bon bons with onion jam, mozzarella arancini, tomato ragu, garlic & herb toast

Starters

Paprika Roast Pepper & Tomato Broth (v, gfa) **£6.45**
Sour cream, herb croutons, basil oil

Mozzarella Arancini Balls (v) **£8.25**
Herb crumb, spicy tomato ragu, balsamic rocket salad

Confit Ham Hock (gfa) **£8.95**
Picked carrot & mustard terrine, golden beetroot relish, endive & fine herbs

Crispy Tempura Vegetable (v, vea) **£8.25 / Chicken £8.95**
Chilli & coriander batter, spiced sesame greens, teriyaki dip

Roasts

Our roasts are served with sharing sides of rosemary roast potatoes, cauliflower cheese with Mull cheddar crumble, honey glazed roots, sticky braised red cabbage, sautéed greens and, of course, extra gravy.

Roast Rib of Beef **£24.00**
Slow cooked with rosemary & thyme, Yorkshire pudding stuffed with braised shin, rich gravy & watercress

Half Roast Chicken **£20.00**
Marinated in lemon, garlic & thyme, herb jus, Yorkshire pudding & watercress

Nut Roast Strudel (v, vea) **£16.00**
Crisp seeded pastry, butternut squash puree, onion & sage gravy

Mains

Harissa Glazed Chicken **£17.45**
Giant couscous, sautéed spinach, harissa sauce

Beer Battered Fish & Chips **£17.95**
Sustainable haddock, hand cut chips, mushy peas & tartare sauce

Traditional Steak Pie **£18.45**
Honey roast roots, creamy mash or hand cut chips

Gnocchi (v, gfa) **£14.95**
Basil, kale & toasted hazelnut pesto, Fresh peas, lemon & burrata

Mac & Cheese (va, gfa) **£14.45**
3 cheese cream, Mull cheddar & parsley crumble, garlic ciabatta

Desserts

Lemon & Ricotta Tart (v) **£7.95**
Toasted pine nuts, fresh raspberries & berry coulis

Sticky Toffee Pudding (v) **£8.25**
Ice cream

Dark Chocolate & Salted Caramel Torte (vea, gfa) **£8.25**
Honeycomb, raspberry compote

Trio of Ice Cream (v, vea, gf) **£6.95**

Scottish Artisan Cheeses **£12.45**
Isle of Mull cheddar, Clava Brie, Lanark Blue, plum chutney, oatcakes & grapes

Sides

House Fries (ve) **£4.25**

Seasoned Fries (ve) **£4.50**
Cajun spice | Parmesan truffle | Salt & pepper chilli

Battered Onion Rings (ve) **£4.75**

Baby Mac & Cheese (va) **£5.45**

Garlic Bread (v) **£4.45**

Garlic Bread with Cheese (v) **£4.95**

Mother's Day Drinks

£9.50 each



PINK LADY

Edinburgh Dry Gin, Raspberries,
Lemon & Sugar



CANDY FLOSS MARTINI

Edinburgh Dry Gin, Vanilla,
Lemon & Pineapple



RASPBERRY GIN FIZZ

Edinburgh Gin Raspberry Liqueur
topped with Italian Prosecco

Supported by

EDINBURGH
DISTILLED IN **GIN** SMALL BATCHES

Allergens Information: Please alert your server of any allergens or intolerances that you have
and we will do our best to accommodate your needs