





## vegetarian vegan

Gluten free dishes are available, please ask your server for more information. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 10% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.

## AVAILABLE 5.30PM TO 10PM

chocolate, raspberry ripple, Irn-Bru sorbet, lemon sorbet

## BAR SNACKS

Marinated Olives © sourdough bread	6.50
Handmade Haggis Scotch Egg brown sauce	8.50
Artisan Pork and Apple Sausage Roll burnt apple pureé	7.50
Rustic Cured Charcuterie Board a trio of East Coast Cured meats with seasonal cheeses, olives and white sourdough bloomer	14.50
Portobello Mushroom Fries Parmesan, jalapeño ranch dressing	7.50
Haggis Bon Bons whisky and peppercorn sauce V option available	8.50
Traditional IJ Mellis Whipped Crowdie   U Melis soft Highland cheese, Highland oatcakes, home-made pickles	8.00
Koffmann's Fries 💇	4.50
Parmesan and Truffle Koffmann's Fries	5.50
Onion Rings •	5.00
DESSERTS	
Luca's of Musselburgh Ice Cream Selection	7.00
your choice of three scoops salted caramel, Scottish tablet, red velvet, vanilla,	