

WHILE YOU WAIT	
Catalonian Gordal olives	£3.50
Chargrilled bread	
- with‘flavour of the day!’	£3.50
Jamon Reserva - with pecorino	£5.75

MARKET MENU	
STARTERS	
Sweet potato, roast red pepper & rosemary soup - garlic croutons (v)	
Smoked trout - new season potatoes, pickled cucumber, creme fraiche & capers	
Ox cheek croquette - parsley mayonnaise & pickles	
Beetroot carpaccio - whipped goats cheese, toasted pine nut & wild garlic dressing (v)	
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MAINS	
Braised pork daube - crushed roast potatoes, purple sprouting broccoli & wholegrain mustard jus	
Pan roasted sea bream - ratatouille, sautéed potatoes & basil	
Lemon & garlic BBQ chicken breast - homemade spiced baked beans, roast red onion and sour cream	
Polenta crumbed aubergine - British asparagus, tomato and rosemary fondue (v)	
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DESSERTS	
Yoghurt panna cotta - mango soup & marinated pineapple, mint	
Vanilla cheesecake - macerated strawberries	
Selection of Stewart Tower dairy ice cream	
Selection of British and continental cheese - oatcakes, crackers, homemade chutney (£3 supplement)	
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Lunchtimes	
Monday – Friday / Serving from midday	
£15.50 2 courses / £21.50 3 courses	
(inc tea or coffee)	
Pre theatre / Early Dining	
Monday – Saturday / Serving from 5pm	
£15.50 2 courses / £21.50 3 courses	
(Last sitting is 6.30pm)	
Midweek Evenings	
Monday – Thursday / Serving from 7pm	
£21.50 2 courses / £27.50 3 courses	

A LA CARTE	
STARTERS	
Lindisfarne Oysters	
- classic, lemon, tabasco and mignonette	three £6.50 or ½ Dozen £13.00
Champagne and Oysters	
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	£29.00 to share
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Celeriac velouté - toasted almonds, truffle oil, chives	£7.00
Caramelised taleggio - smoked paprika and rosemary piperade, hazelnut and parsley vinaigrette	£7.00
Prawn cocktail - marinated prawns with baby gem, chicory, bloody Mary gel, semi dried tomato, crispy shallots	£8.00
Blackened kiln smoked salmon - celeriac, roast apple purée, pickled apple and celery, candied walnuts	£10.00
Smoked ham hough terrine - piccalilli, puffed pork skin, quails egg	£10.00
Roast quail - spiced puy lentils, butternut squash purée, Stornaway black pudding, sage	£11.00
Scallop and prawn boudin - soft herb brioche crust, parsnip purée, truffle honey	£12.00
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MAINS	
Roast butternut squash and harissa pithivier - wild garlic and pea purée, king oyster mushrooms and spring greens	£15.00
Ricotta gnocchi - romesco sauce, chipotle crumb, courgettes, charred broccoli stem	£15.00
Breast of chicken - roast pomme tournée, parsnip purée, roast shallot, sautéed wild garlic, parmesan tuille	£18.00
Loin of Highland Venison - schezwan and juniper crust, white bean purée, Wye valley asparagus and potato crisps	£21.00
Pan fried halibut barigoule - mashed potato, artichoke hearts, smoked pancetta, baby onions, carrots, thyme jus	£21.00
Pan fried salmon - pommes anna, sea vegetables, sweet and sour grapes, herb nage	£21.00
Scottish beef fillet - mushroom duxelle, potato rosti, duck foie gras, bordelaise sauce	£27.00
Whole roast market fish - beurre de Paris, hazelnut crumb, Jerusalem artichoke purée, parsley potatoes, butter spinach	Market Price
A la carte menu is available for parties of sixteen or less	

SIDE ORDERS	
House salad Chef Potatoes	
Chips with aioli Market Vegetables	
£3.50 each	

THE CHAR GRILL	
Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders. Using time honoured traditions, our naturally reared (28-35 day) 10oz dry-aged beef is amongst the most tender and flavoursome of meats.	
Each grill item is served with double cooked fries and chefs tomato salad.	
Côte de porc with a calvados jus	35 day aged Borders Sirloin
£22.00	£23.50
	30 day aged Borders rib-eye
	£25.50
Sauce supplements - Peppercorn Madeira jus Garlic butter	
£2.00	

*If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.
A discretionary service charge of 10% will be added to tables of 10 or more.
All prices are inclusive of VAT at current rate.