



*Scottish
Seasonal
Food*

Locally Sourced



SCAN FOR OUR MENU IN YOUR LANGUAGE



FANCY A FREE COFFEE?

Leave us a
★★★★★
review on TripAdvisor
and enjoy any **FREE**
non-alcoholic drink
after your meal.



BRUNCH MENU

Brunch from 10.00am to 16.00pm

Garden Grove Focaccia Toast _ £14.50

Two poached eggs atop avocado toast, tender steam broccoli, fine beans and finished with a light yogurt sauce. (NGCI Available) (V)

Shetland Toast _ £17

Fluffy scrambled eggs with smoked salmon, wilted spinach, portobello mushrooms, and roasted butternut squash, all served on a warm slice of sourdough. (NGCI Available)

Farmhouse Focaccia _ £15.50

Marinated grilled chicken, sundried tomatoes, fresh rocket, and our homemade green pesto with toasted pine nuts, layered over sweet potato on rustic bread. (NGCI Available)

Harvest Vegan Wrap _ £13

A warm falafel wrap brimming with roasted winter vegetables — aubergine, bell peppers, and courgette — with a zesty lemon tahini drizzle and a sprinkle of red onion and seeds. (NGCI Available) (Ve)

Rainbow Veggie Toast _ £12

Vibrant beetroot hummus spread on toasted sourdough, topped with crunchy cucumber, toasted almonds, baby carrots, cherry tomatoes, and drizzled with herb-infused green oil. (NGCI Available) (Ve)

Nutty Granola Bowl _ £8.50

Layers of crunchy granola and creamy vegan yogurt, crowned with a medley of fresh fruits, nuts, and a drizzle of maple syrup. (Ve)

Ribeye Steak _ £20.50

Succulent Scottish ribeye steak served with golden chunky chips, fresh salad greens, and a rich red wine reduction. (NGCI Available)

Woodland Mushroom Risotto _ £15

Creamy arborio rice infused with earthy mushrooms and tangy gorgonzola, topped with fresh herbs. (NGCI Available) (Ve)

**Ask about our selection of Edinburgh-made hot sauces to spice up your brunch*





SMALL PLATES

from 17.00pm to 22.00pm

Beef Carpaccio _ £12.50

Thinly sliced Scottish beef carpaccio with peppery rocket, shavings of aged Parmesan, and a drizzle of truffle oil. (NGCI Available)

Veggie Croquetas _ £10.50

Crispy on the outside, soft and flavourful within; these croquetas are packed with seasonal vegetables and served with a zesty dipping sauce. (V)

Trio of Dips _ £13

A selection of our rich and smoky romesco, creamy hummus, and velvety baba ghanoush, served alongside marinated olives and freshly baked artisan bread. (NGCI Available) (Ve)

Artisan Bread Basket _ £4.50

*Freshly baked bread, accompanied by olive oil and balsamic vinegar.
(NGCI Available) (Ve)*

Marinated Olives _ £5

A selection of marinated olives, bursting with flavour from sun-dried tomatoes, garlic, and herbs. (NGCI Available) (Ve)

Chunky Chips _ £5

Golden, crispy and lightly seasoned chips. (NGCI Available) (Ve)

Salt & Pepper Roasted Nuts _ £3.50

A savoury blend of roasted cashews, pistachios, and almonds, seasoned to perfection with sea salt and cracked black pepper. (NGCI Available) (Ve)





SALADS

from 12.00pm to 22.00pm

Warm Butternut, Beet & Goat Cheese Salad _ £14.50

Roasted butternut and beets paired with creamy goat cheese, crunchy mixed nuts, and fresh greens, dressed with a balsamic glaze. (NGCI Available) (V)

Caesar Salad _ £14.50

Chicken, crisp romaine lettuce, freshly grated Parmesan, anchovies, house-made croutons, and our signature creamy Caesar dressing. (NGCI Available)



BIG PLATES

from 17.00pm to 22.00pm

Spiced Couscous Ratatouille _ £17

Fluffy couscous layered with rich ratatouille, roasted seeds, sweet dried fruits, and a touch of smoked paprika. (Ve)

Highland Venison _ £26.50

Perfectly cooked venison, paired with seasonal root vegetables, baby roasted potatoes and a rosemary-infused reduction. (NGCI Available)

Ribeye Steak _ £29

Grilled Scottish ribeye served with roasted potatoes, carrot purée, red wine jus, and a medley of seasonal vegetables. (NGCI Available)

Catch of the Day _ £25

Today's fresh catch from Scottish harbours accompanied by leek, asparagus, broccoli, and mushrooms, all atop creamy mashed potatoes in a velvety sauce. (NGCI Available)

Pot of Shetland Mussels _ £18

Steamed in a light creamy white wine, garlic, and herb broth, served with crusty bread for dipping. (NGCI Available)

Chef's Selection Risotto _ £17.50

Indulge in our chef's special risotto creation, prepared with the freshest ingredients and unique flavours of the day.

Please ask our staff for today's featured varieties. (NGCI Available) (V)

Haggis, Neeps and Tatties _ £16.50

Traditional haggis served with "neeps and tatties" (mashed turnips and potatoes).

Crispy Duck Leg _ £26

Slow-cooked duck leg served with fine green beans, broccoli, baby corn, roasted potatoes, and a light corn sauce. (NGCI Available)



SWEETS & TREATS

from 12:00pm

Artisan Cheese Board _ £12

A selection of Scottish and International farmhouse cheeses, supplied by Mellis Cheesemongers of Edinburgh. Served with local heather honey, dried fruits, crunchy crackers and oatcakes. (NGCI Available) (V)

Sticky Toffee Pudding _ £7.50

Warm, rich sticky toffee pudding served with a scoop of vanilla ice cream and drizzled in caramel sauce.

Deep-Fried Mars Bar _ £5

A Scottish favourite, crispy and gooey, dusted with powdered sugar and served with a scoop of vanilla ice cream.

Pistachio-Chocolate Tart _ £8.50

A rich, gluten- and dairy-free tart with layers of dark chocolate and pistachio, topped with a dusting of cocoa powder. (NGCI Available) (Ve)



(Ve) Vegan (V) Vegetarian
(NGCI) Non-Gluten Containing Ingredients*

*Our kitchen contains many fresh ingredients and whilst we strive to reduce cross contamination we cannot 100% guarantee this.





by Hot Toddy

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