



BEEF, GAME AND SEAFOOD FOCUSED COOKING
CREATED WITH A STRONG BELIEF IN SCOTTISH PROVENANCE,
SUSTAINABILITY AND SEASONALITY.

WILD HEARTH SOURDOUGH 5
EDINBURGH BUTTER CO.

OYSTERS

DRESSED CUMBRAE ROCK
PICKLED CUCUMBER & SOUR CREAM

NATURAL CUMBRAE ROCK
CLASSIC LEMON, MIGNONETTE & TABASCO

PAIR 7 | 1/2 DOZEN 21 | DOZEN 38

STARTERS

BAKED HAND CAUGHT DIVER SCALLOP 16
JERUSALEM ARTICHOKE, APPLE & TRUFFLE

LOCH ETIVE TROUT & CRAYFISH FISH CAKE 12
SAMPHIRE, FENNEL & CHARRED GRAPEFRUIT

RED LEGGED PARTRIDGE 12
LEG CROUSTILLIANT, QUINCE & ELDERBERRY SAUCE

PIG'S HEAD ON TOAST 12
REMOULADE, HAZELNUT & BITTER LEAVES

JERUSALEM ARTICHOKE PARFAIT 11
AGED BALSAMIC, HERITAGE CARROTS & PICKLED WALNUT DRESSING

ARRAN CHEDDAR SOUFFLE 11
WILTED LEEKS, GRAIN MUSTARD & PARMESAN SAUCE



MAIN COURSES

COAL FIRED CELERIAC STEAK 19

PICKLED SHIMEJI, HAZELNUTS WITH CELERY, APPLE & LOVAGE SALAD

PEARL BARLEY RISOTTO 18

WOODLAND MUSHROOMS, FERMENTED GARLIC & LOVAGE

PAN FRIED STONEBASS 29

CAULIFLOWER, CEPS, SMOKED MUSSELS & SAUTERNES

JUNIPER GRILLED VENISON 32

TAMARILLO, SHOULDER 'STOVIE' & COCOA NIB JUS

RUMP OF LAMB 30

18 MERGUEZ, WILTED SPROUTS, LAMB FAT POTATO

NORTH SEA COD 27

SPINACH, VINE TOMATO & VELVET CRAB SAUCE

ABERDEEN ANGUS BEEF

Our Rib Eye and Sirloin steaks are dry aged on the bone for a minimum of 32 days.

280G SIRLOIN 36

280G RIBEVE 37

280G FILLET 40

650G CHATEAUBRIAND TO SHARE 90

1KG TOMAHAWK TO SHARE 95

ALL STEAKS ARE SERVED WITH A CHOICE OF
18'S STEAK BUTTER, GREEN PEPPERCORN OR BEARNAISE.

Please ask your server about our dry aged Hardiesmill's pedigree Aberdeen Angus beef.

SIDES

CRISPY ANNA POTATOES, MALT VINEGAR 5

CREAMED & CRISP PARSNIPS, SPICED WALNUTS 5

GREEN SALAD, SHERRY VINEGAR DRESSING 5

SKIN ON FRENCH FRIES 5

FINE GREEN BEANS, ONION DRESSING 5