



Brunch

Available at weekends from 11am - 4pm.



All day breakfast

Avocado on toast 6.95
Sourdough, radish, lemon & herbs
ADD two poached eggs 2.00

Buttermilk pancakes 7.95
Caramelised banana & pecan

Buttermilk chicken & waffle 8.95
Avocado, sour cream, jalapeños & chilli maple syrup

Full veggie 9.95
Eggs any style, beans, buttered spinach, field mushroom, avocado, grilled tomato & hash browns

Full Scottish 9.95
Eggs any style, bacon, sausage, black pudding, baked beans, field mushroom, grilled tomato, haggis & potato scone

Eggs Benedict, Florentine or Royale 11.95
Served with a side of chips

Nibbles

Nocellara olives 3.75

Smoked almonds 3.75

Padron peppers 3.95

Baked sourdough bread 3.95
Butter, olive oil & balsamic

Fries & tatties

Chips 3.25

Roasties 3.95
Olive oil

Sweet potato fries 4.50

Roman fries 4.50
Parmesan, truffle & rosemary

Trio of fries 10.95
Chips, sweet potato & Roman fries



Sides

Onion rings 3.25

Buttered winter greens 3.95

Rocket salad 3.95
Vegetarian Grana Padano

Tenderstem broccoli 4.50
Almonds

Tomato salad 4.50
Red onion, basil, olive oil & balsamic

Kohlrabi salad 4.50
Baby spinach & sesame

Halloumi sticks 4.50
Za'atar seasoning & chipotle mayonnaise

Gnocchi 'mac & cheese' 5.45

Cheese & porcini croquettes 5.95
Herb mayonnaise

Coconut-crusting tofu 6.50
Sweet chilli sauce, kohlrabi, coriander & chilli

Chicken wings 6.95
Maple & chilli glaze

Chorizo Scotch egg 6.95
Smoked paprika mayonnaise

To start or to share

Charcuterie board 15.95
Salami, chorizo, prosciutto, manchego, sourdough, gooseberry & nettle chutney

Mezze board 15.95
Butternut squash, hummus, baba ganoush, tahini, harissa, pickled chilli, quinoa, vegan feta, flatbread & olives

Smoked aubergine baba ganoush 6.95
Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

Salt & Szechuan pepper squid 7.25
Lemon mayonnaise

Smoked salmon 8.95
Yuzu & buttermilk dressing, pickled cucumber & toast

Roast chicken breast 13.95
Spinach, wild mushroom & chestnut cream sauce

Pan-fried salmon 13.95
Curried cauliflower, almonds & coriander

Mushroom shawarma 10.95
Portobello mushroom, red cabbage, red onion, tahini yoghurt & naan bread

Sticky beef short ribs 13.95
Soy, chilli, kohlrabi & crispy shallots

Mains & grill

Fish & chips 12.95
Beer batter, mushy peas & tartare sauce

Buttermilk chicken curry 13.95
Wild rice & naan bread

Naughty gnocchi 'mac & cheese' 10.50
Gratinated cheddar & breadcrumbs

Grain bowl 10.95
Quinoa, wild rice, chia seeds, avocado, garden vegetables & vegan herb mayonnaise

ADD chicken, hot smoked salmon or halloumi 2.50

Steaks

Our steaks are Himalayan salt, 21-day dry-aged British beef.

Rump steak 16.95
8oz beef, chips & watercress

Sirloin steak 21.95
8oz beef, chips & watercress

ADD Béarnaise, peppercorn or blue cheese sauce 2.95

Burgers

All of our burgers come in a brioche bun or are available skinny. Gluten-friendly buns are also available. Please ask for details.

Buttermilk chicken burger 11.95
Chipotle mayonnaise & chips

Cheeseburger 12.95
7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

ADD 7oz beef patty 2.95
UPGRADE to blue cheese 1.00

ADD bacon 2.00
ADD fried egg 1.50

Baggis burger 12.95
6oz haggis & Scottish beef, rocket, Dijon mayonnaise & chips

Plant burger 13.95
Moving Mountains® Burger, pineapple ketchup, pickled onions in a charcoal bun & tomato salad

UPGRADE your fries 1.00
ADD grilled halloumi 2.50

Brunch bar

From gut-boosting kombucha and smoothies through to zero proofs and the best brunch cocktails, take your pick from our selection of sips.

Homemade lemonade 4.50

Green zen 4.50
Matcha, sugar snap peas, mint, cucumber & agave

Savour the day 4.50
Beetroot, turmeric, orange, carrot & Greek yoghurt

Berry smooth 4.50
Acai, blueberry, banana, yoghurt & granola top

Grand Mimosa 6.50
Grand Marnier, prosecco & fresh orange juice

Brunch martini 7.95
Tanqueray gin, Grand Marnier, grapefruit, apricot jam, lemon & egg white

Mary & her wayward sisters

Virgin Mary 4.50
House-spiced tomato juice & seasoning

Classic Mary 7.95
Ketel One vodka & D&M Bloody Mary mix

Caesar Mary 8.25
Ketel One vodka, D&M Bloody Mary mix, clamato juice & king prawn

Smoked Mary 8.95
QuiQuiRiQui mezcal, D&M Bloody Mary mix, flamed jalapeño & cherry tomato

Puds

Chocolate brownie 5.95
Vanilla ice cream

Lemon tart 5.95
Crème fraîche

Winter berry crumble 5.95
Vanilla ice cream

Apple & cinnamon cake 5.95
Apple purée, apple chips & green apple sorbet

All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.



We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.



Wine



Ask one of our lovely team for recommendations of our delicious wines.

Aperitivos

Jasmine Dream 4.50
Refreshing zero proof combining homemade chamomile syrup, mint, lemon, white peach & jasmine soda

Aperol Spritz 8.95
Aperol, prosecco & soda

London Spritz 8.95
Tanqueray gin, cucumber, elderflower, apple, mint & soda

Belsazar Rosé vermouth & soda 8.95

Hibiscus Valley 9.95
Roku gin, lemon, hibiscus syrup & prosecco



Pink

Pale Medium

	175ml	250ml	bottle
Petit Ballon Rosé, Plaimont IGP Comté Tolosan, 2018/19 Merlot/Cabernet Sauvignon Gascony, France	6.00	8.00	21.50
Pinot Grigio Rosé, Montevento, 2018/19 Veneto, Italy	6.75	8.75	25.95
Source Gabriel Rosé, 2018/19 Grenache/Cinsault/Syrah Côtes de Provence, France	7.70	9.95	29.50
C&B Pétale de Rose Château la Tour de l'Evêque Rosé AOC, 2018/19 Grenache/Cinsault/Syrah Côtes de Provence, France The original pale-pink rosé, from one of the first female winemakers in the Provence region, pioneer Régine Sumeire.	10.95	13.20	39.95

Orange

Orange

	175ml	250ml	bottle
Naranjo Torontel, 2018 Maule Valley, Chile	8.95	11.30	33.95
Chapel Down Orange Bacchus, 2015 Kent, England			44.95

Sparkling & champagne

Red Rosé

	125ml	bottle		125ml	bottle
Prosecco Cecilia Beretta (NV) Glera Veneto, Italy	6.95	29.50	Laurent-Perrier La Cuvée (NV) Chardonnay/ Pinot Noir/ Pinot Meunier Tours-sur-Marne, France	10.95	59.95
Rosato Prosecco Cecilia Beretta (NV) Glera & Raboso Veneto, Italy	6.95	29.50	Pianer Prosecco DOCG Le Culture Extra Dry (NV) Share a magnum with friends		64.95
Bouvet Ladubay, Rubis, Rouge Loire, France A delicious demi-sec sparkling red made using the traditional method.		32.95	C&B Ambriel English Reserve Single Vineyard Demi-Sec Traditional Method, 2010 Pinot Noir West Sussex, England Take a walk through the English countryside with this demi-sec sparkling – beautifully balanced with lemon-sherbet and berry fruit.		64.95
Bouvet Crémant de Loire Excellence Chenin Blanc/Chardonnay Épernay, France	7.95	37.95	Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir Reims, France	12.95	69.95
Chapel Down, Brut (NV) Chardonnay/Pinot Noir Kent, England	7.95	37.95	Laurent-Perrier Cuvée Rosé (NV) Pinot Noir Tours-sur-Marne, France		89.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay/Pinot Noir Épernay, France	8.95	43.95	Ruinart, Blanc de Blanc (NV) Chardonnay Reims, France		95.00
Mont Louis Sur Loire, Triple Zero, Domaine de la Taille aux Loups (NV) Chenin Blanc Loire Valley, France (zero sugar) Triple Zero refers to the fact that this sparkling cuvée contains no residual sugar and it is essentially as pure as fizzy Chenin gets.		44.95			



White

Dry, crisp, refreshing Aromatic, dry Rich, fuller bodied

	175ml	250ml	bottle		175ml	250ml	bottle
Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.80	7.80	20.25	Pazo La Maza Albariño, Adegas Galegas, 2017/18 Rias Baixas, Spain	7.95	9.95	29.95
Puertas Antiguas Viognier, 2018/19 Valle Central, Chile	6.10	8.25	22.50	Bosstok Chenin Blanc Rhebokskloof, 2018 Paarl, South Africa	8.10	10.70	30.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	6.50	8.50	24.95	Ana Sauvignon Blanc, 2018/19 Marlborough, New Zealand	8.25	10.95	32.50
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle Central, Chile	6.95	9.00	26.95	Bourgogne Aligoté, Joseph Drouhin, 2015 Burgundy, France	8.95	11.30	33.95
Pecorino, Gabriel, Terre del Chieti IGT, 2016 Abruzzo, Italy	6.95	9.00	26.95	Homer Riesling, 2015 Marlborough, New Zealand Owner Michiel Eradus named this wine after his dog.	10.10	12.25	35.95
Picpoul de Pinet, Domaine de Morin-Langaran, 2018/19 Languedoc-Roussillon, France	7.50	9.50	27.95	Sancerre Domaine du Nozay, 2017/18 Sauvignon Blanc Loire, France Multi-award-winning biodynamic wine.	13.50	16.50	45.95
Mâcon Uchizy, 2016 Chardonnay Burgundy, France	7.75	9.80	28.95	Chablis 1er Cru Les Lys, Domaine Vincent Dampit, 2016/17 Chardonnay Burgundy, France			54.95
Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2018 Cortese Piedmont, Italy So good they named it twice! Ripe pear and white flowers dominate in this elegant wine from around the village of Gavi in Northern Italy.	7.95	9.95	29.95	Cloudy Bay, Sauvignon Blanc, 2017/18 Marlborough, New Zealand Round up your friends for a bottle of this exuberant fruit mixed with old-world finesse – the perfect gathering.			56.95

Edinburgh

Red

Light, fruity Medium bodied Full flavoured

	175ml	250ml	bottle
Barton & Guestier, Fleur de Vigne, 2016 Grenache/Merlot Vin de Pays, France	5.80	7.80	20.25
Panul Merlot, 2018 Colchagua Valley, Chile "A hug in a bottle" with the wine taking its name from the native Chilean Indian word 'embrace' as well as the hills surrounding the vineyards.	6.10	8.25	22.50
Sanziana Pinot Noir, 2018 Romania Sanziana – "little witch" in Romanian – has definitely worked her magic on this notoriously fickle grape variety. A delicious wine at exceptional value.	6.25	8.40	23.95
Kirstenbosch Cabernet Sauvignon, 2015 Paarl, South Africa	6.85	8.85	25.95
Malbec, Chamuyo, 2018/19 Mendoza, Argentina	6.95	9.00	26.95
Merlot Bainskloof, 2016 Breede River Valley, South Africa	7.50	9.50	27.95
Montepulciano, Roccastella, 2016/17 Abruzzo, Italy More roc (n' roll) than stella, the ripe red fruit aromas here are wonderfully intense.	7.50	9.50	27.95
Altos de Baroja Rioja Joven, 2017 Tempranillo Rioja, Spain	7.75	9.80	28.95
Côtes de Rhône, Reserve Château Mont Redon, 2015 Grenache/Syrah Côtes du Rhône, France	8.25	10.95	31.50
Corney & Barrow Company Reserve Claret Maison Sichel, 2015 Cabernet Sauvignon/Merlot Bordeaux, France	8.25	10.95	31.50
Fleurie Grand-Pre Domaine Lathuiliere Gravelon, 2018 Gamey Beaujolais, France Top-notch Beaujolais from a small domaine who have kept their winemaking skills in the family for five generations.	8.60	11.10	32.95
Polemico Pais Viña Laurent, 2018 Itata Valley, Chile Cheerful and drinkable cloudy red, produced from 150 years-old ungrafted vines.	8.95	11.30	33.95
Pencarrow, Pinot Noir, 2017 Martinborough, New Zealand	9.25	11.75	34.95
Malbec, Bodega Ruca Malen, 2016/17 Mendoza, Argentina Share a magnum with friends			36.95 74.95
Chianti Classico Terre di Prenzano Vignamaggio, 2016 Tuscany, Italy	10.50	12.75	37.95
Belezos Rioja Reserva, 2013 Tempranillo Rioja, Spain	10.95	13.20	39.95
Syrah Elephant Hill, 2016 Hawkes Bay, New Zealand			47.95
Rully, Joseph Drouhin, 2014 Chardonnay Côte Chalonnaise, France			49.95
Cabernet Sauvignon Domaine de Saissac IGP Pays d'Oc, 2016/17 Languedoc Roussillon, France Share a magnum with friends			54.95
Châteauneuf-du-Pape Grande Reserve Château Beauchene, 2015 Grenache/Syrah/Mourvedre Rhône, France Ancient vines are used to make this delicious wine from the family-run vineyards.			59.95
Château Barrail du Blanc Grand Cru St-Emilion, 2015 Bordeaux, France Share a magnum with friends			89.95

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Vegan Magnum C&B Organic

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