

APERITIFS

Virgin Kir Royal - Vilarnau 0% cava, raspberry syrup, £8.50 blackcurrant cordial.

Seasonal Negroni - Secret Garden Elderflower & Jasmine, £9.50 Secret Garden Bianco Vermouth, Campari, orange oils.

Revised Hugo - St. Germain, Aperol, Prosecco, mint, £9.50

soda crown.

WHILE YOU WAIT

Catalonian Gordal olives (VG) £4.50
Bread selection – flavour of the day (VG) £5.50
Spiced aubergine – tomato compote, flatbread, toasted seeds (VG)

STARTERS

Soup of the day - crusty bread, butter (V, VGO)	£6.50
Greek salad - watermelon, feta, cucumber ribbons, spinach, mint oil (V, VGO)	£9.00
Smoked mackerel pate - pumpernickel, wasabi yoghurt, rocket	£9.50
Mushrooms on toast - roasted cherry tomatoes, balsamic syrup, crispy onions	£9.50
Marbled pork terrine - pickled onions, gremolata, watercress	£10.00
Salmon gravadlax - chive cream cheese, pickled radish, watercress, rye bread	£11.50

MAINS

Caesar salad - parmesan shavings, garlic croutons, vegetable crisps (V)	£15.50
Primavera risotto - asparagus, basil pesto, preserved lemon (V)	£16.50
Baked cod - mint pea purée, sautéed potatoes, baby leeks	£17.50
Beef bourguignon - herb mash, charred spring onion, sour cream, red wine jus	£18.00
Smoked haddock fish cake - tomato and ginger compote, wilted spinach	£18.50
Roast chicken breast - Moroccan vegetable tagine, preserved lemon, dukkah	£19.50

FROM THE GRILL

The Craiglockhart veggie burger – garlic mayo, gem tomato, £16.00 red onion marmalade, grilled pepper, twice cooked fries

The Craiglockhart burger - Aberdeen angus pattie, £17.50

garlic mayo, brie, red onion marmalade, rocket,

tomato, twice cooked fries

8oz Angus sirloin steak - garlic and herb butter, £34.00

twice cooked fries, watercress salad

Catch of the day - sautéed new potatoes, Market Price/seasonable vegetables, garlic and herb butter

Market Price/Availability

LIGHT BITES

Haggis bon bon £8.50

- chippy sauce

Pulled pork sliders £8.50

- BBQ sauce

Lemon sole

£8.50

goujons

- tartare sauce

DESSERTS

Ice cream selection (V, VGO)	£6.50
Tiramisu – amaretti biscuit, sour cherries	£8.50
Scottish berry tart - mascarpone, raspberry coulis, toasted almonds (V)	£8.50
Sticky toffee pudding - toffee sauce, vanilla ice cream (V)	£8.50
Artisan cheese selection - served with chutney, grapes, crackers and oatcakes (V)	£9.00

SIDES

House salad - honey mustard dressing (VGO) Chef's potatoes (VGO) Market vegetables (VGO) Chips - aioli £4.50 each

DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items. Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten. *Please inform us before ordering.

(V) Vegetarian

(VG) Vegan

(VGO) Vegan option available*

A discretionary service charge of 10% will be added to tables of 8 or more. All prices are inclusive of VAT at current rate.