



Prelude

A NEW CHAPTER...

Tucked in the New Town, where cobbles echo with history and Edinburgh castle keeps watch, this menu weaves the story of Scotland's bounty. Like Rat and Mole sharing a fireside supper, each dish tells a tale of place, season, and the simple joy of good food well made.

Our ethos is rooted in regional Scottish larder, interpreted with a modern twist. It pays homage to our rich culinary heritage by celebrating native ingredients, time-honored cooking techniques and traditional flavour profiles, reimagined in a contemporary way.

Small plates

Designed to be shared - we recommend 2-3 plates per person as a main, or 1 as a starter

SCOTSMAN SCALLOPS ▶

haggis, pickled neeps, roast potato aioli, samphire 14.75

▶ *West Coast*

BEEF CARPACCIO

horseradish mayo, pickled mustard seeds, crispy capers, parmesan, skirlie crumb, nasturtium leaves NGC* 12

SMOKED HAM HOUGH TERRINE

house piccalilli, Blackthorn sea salt ▶ crackers NGC* 11

▶ *Blackthorn, Ayr*

HERITAGE TOMATO & WHIPPED FETA

burnt onion emulsion, black olive crumb VG, NGC* 8.5

CRISPY COURGETTE FLOWER

tempura batter, whipped goats cheese, pickled courgette, romesco sauce, red sorrel v 12

SOUP OF THE DAY

house bread, Edinburgh butter, Blackthorn sea salt ▶ v, VG*, NGC* 9.5

▶ *Blackthorn, Ayr*

CULLEN SKINK

smoked haddock, heritage potatoes, confit leeks, squid ink tuile NGC 12.5

WOVEN WHISKY ▶ GLAZED SCOTTISH SMOKED SALMON

Caviar, Katy Rodgers crème fraîche, dill oil, rye bread crackers NGC* 11

▶ *Leith, Edinburgh*

For the table

KOFFMANN FRIES

herb salt VG 4.75

truffle & parmesan v 6.25

HOMEMADE BREAD

Edinburgh butter, Blackthorn sea salt ▶ v, VG* 8.5

▶ *Blackthorn, Ayr*

MAC & CHEESE

crispy onions v 7.25

GRILLED BONE MARROW

chicken crumb, chives NGC 9

CAESAR SALAD

garlic focaccia croutons, endive, anchovy dressing, shaved parmesan 7.25

SKIRLIE ▶ MASH

pinhead oats, shallot & chives v, NGC 5

▶ *Scottish toasted oat crumb*

BRAISED HISPI CABBAGE

whipped feta, sugar snap peas, crispy cavolo nero, walnut dukkah VG, NGC 6

The main voyage

Field

PORK TOMAHAWK[†]

romesco sauce, Padrón peppers, courgette, cherry tomatoes **NGC 27**

[†] *Ayrshire*

28 DAY AGED 8oz SIRLOIN STEAK

roast mushroom, sun-kissed tomato, watercress, Koffmann fries and your choice of chimichurri or red wine jus **NGC 36**

STEAK & PEPPERCORN PIE

puff pastry, pickled mushrooms, cavolo nero, bone marrow gravy 22

PAN-ROASTED CHICKEN SUPREME

chicken skin crumb, streaky bacon, peas, hispi cabbage, pomme purée, tarragon jus **NGC 22**

WAGYU[†] BURGER

wagyu bacon, Isle of Mull cheddar, burnt onion mayo, pickles, tomato, gem, Koffmann fries **NGC* 24**

[†] *Highland Wagyu*

CHICKEN, WILD MUSHROOM & TARRAGON PIE

thyme puff pastry, tenderstem broccoli, kale crisps 22

Shore

FISH & CHIPS

battered haddock[†], chips, torched lemon, minted peas, tartare sauce **NGC 20**

[†] *Potarkoad*

PAN-SEARED MONKFISH

monkfish scampi, butter bean purée, sauce vierge, sugarsnaps, samphire & chicken butter sauce **NGC 28**

Glen

ROAST CAULIFLOWER STEAK

smoked cauliflower purée, couscous, golden raisin, mint, pomegranate, curried cauliflower leaves **VG, NGC 18**

WILD MUSHROOM STROZZAPRETI PASTA

lovage pesto, endive, pine nuts, feta **VG 18**

Final chapter

For a storybook finish

SELECTION OF SCOTTISH CHEESES

Clava brie, Isle of Mull cheddar, Strathdon blue, fruit loaf toasts, oatcakes, apple chutney, honeycomb *v, NGC** 19

STICKY TOFFEE TEA PARTY

Earl Grey dates purée, salted Blackthorn[†] caramel sauce, clotted cream ice cream *v, NGC* 8.5

† Blackthorn, Ayr

CRANACHAN TEACAKE

raspberry & whisky jam, marshmallow, chocolate, raspberries[†], rose honey, whipped crème fraîche, shortbread crumb *v, NGC* 8.5

† Fife

STRAWBERRY & CREAM SUNDAE

S. Luca ice cream[†], crème fraîche, shortbread crumb *v, VG*, NGC** 8.5

† Musselburgh

LEMON & WOODRUFF PANNA COTTA

white chocolate granola, macerated berries *v* 8

Dietary considerations

v VEGETARIAN | *VG* VEGAN | *NGC* NON GLUTEN CONTAINING

*** DISHES CAN BE MODIFIED TO ACCOMMODATE RESPECTIVE DIETS

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.