



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-honoured 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*

WOOD PIGEON BREAST

black pudding, celeriac, apple gel,
juniper game jus **NGC*** 11

GOAT'S CHEESE DUMPLINGS

butternut squash purée, brown butter
squash, sage crisp, heather honey **v** 9.5

PICKLED BEETROOT & WHIPPED FETA

pickled walnuts, blackberry gel,
walnut dukkah **VG, NGC*** 8.5

BADGER'S PORK PIE

house piccalilli 11

HEARTY LAMB BROTH

house bread, Edinburgh butter,
Blackthorn sea salt* 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, NGC** 4.75

truffle & parmesan **V, NGC** 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 **NGC*** 7.25

SKIRLIE* MASH

pinhead oats, shallot & chives **V, NGC** 5

** Scottish toasted oat crumb*

HERITAGE CARROTS

whipped feta, thyme & honey glaze,
hazelnut crumb **VG, NGC*** 7.5

CHARRED LEEKS

mustard cream, crisp leeks, chive oil **V,**
NGC 6

The main voyage

Field

WILD DUCK BREAST

confit duck leg croquette, roast parsnip, parsnip purée, pickled blackberries, kale crisp, five spice jus **NGC** 27

▸ *Glen Almond Estate*

HAND SELECTED 8oz SCOTTISH SIRLOIN

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

truffle pomme purée, hispi cabbage, girolles, morels, chicken crumb, thyme jus **NGC** 25

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** 21

▸ *Peterhead*

PAN-SEARED MONKFISH

smoked mussels, cauliflower purée, cauliflower couscous, golden raisins, young leeks, curried velouté 27

Glen

ROAST CELERIAC STEAK

celeriac purée, cavolo nero, wild mushrooms, hazelnut crumb **VG**, **NGC*** 19

BUTTERNUT SQUASH WELLINGTON

wild mushroom & vegetarian haggis duxelles, spinach, roasted silverskin onions, heritage carrots, dried cranberries, vegetable gravy **V** 22

Final chapter

For a storybook finish

SELECTION OF SCOTTISH CHEESES

Clava brie, Isle of Mull cheddar, Strathdon blue, toasted fruit loaf, 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*

BLACKBERRY TEA CAKE

blackberry jam, marshmallow, chocolate, blackberries[†], rose honey, whipped crème fraîche, shortbread crumb **V**, **NGC** 9

[†] *Colbeggie Farm*

WARM CHOCOLATE & HAZELNUT SPONGE

chocolate cream, spiced oat crumb, pear sorbet 8.5

CHOCOLATE & ORANGE SUNDAE

S. Luca ice cream[†], whipped cream cheese, spiced granola crumb, candied orange **V**, **VG***, **NGC*** 8.5

[†] *Musselburgh*

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.