

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

HEARTY LAMB BROTH
house bread, Edinburgh butter, Blackthorn sea salt‣ 11

‣ *Blackthorn, Ayr*

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

GIN-GLAZED SCOTTISH SMOKED SALMON
dill crème fraîche, caviar, torched lemon, oatcakes NGC 11

BADGER'S PORK PIE
house piccalilli 11

SCOTSMAN SCALLOPS‣
haggis, pickled neeps, roast potato aioli, samphire 14.75

‣ *West Coast*

BRAISED WILD GAME & HAGGIS PITHIVIER
celeriac purée, crispy oyster mushroom, pickled blackberries, juniper jus 11.5

GOAT'S CHEESE DUMPLINGS
butternut squash purée, brown butter squash, crisp sage, heather honey V, NGC 9.5

PICKLED BEETROOT & WHIPPED FETA
pickled walnuts, blackberry gel, walnut dukkah VG, NGC* 8.5

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 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 6

The main voyage

Field

PAVÉ OF HIGHLAND VENISON
potato fondant, cavolo nero, heritage carrots, carrot chutney, game jus NGC 27

HAND SELECTED 8oz SIRLOIN
roast mushroom, sun-kissed tomato, watercress, Koffmann fries
and your choice of chimichurri or red wine jus NGC 38

STEAK & PEPPERCORN PIE
puff pastry, pickled mushrooms, cavolo nero, bone marrow gravy 22

PAN-ROASTED CHICKEN SUPREME
truffle pomme purée, hispi cabbage, morels, chicken skin crumb, tarragon jus NGC 25

WAGYU‣ BURGER
wagyu bacon, Isle of Mull cheddar, burnt onion mayo, pickles, tomato, gem,
Koffmann fries NGC* 25

‣ *Highland Wagyu*

CHICKEN, SMOKED BACON & LEEK PIE
tenderstem broccoli, kale crisps, chicken butter sauce 22

Shore

FISH & CHIPS
battered haddock‣, chips, torched lemon, minted peas, tartare sauce NGC 21

‣ *Peterhead*

PAN-ROASTED COD
smoked mussel & clam chowder, pickled fennel, young leeks, samphire, herb
dumplings NGC* 26

Glen

ROAST CELERIAC STEAK
celeriac purée, cavolo nero, wild mushrooms, truffle beurre blanc, hazelnut
crumb VG, NGC* 19

BUTTERNUT SQUASH WELLINGTON
wild mushroom & vegetarian haggis duxelles, heritage carrots, silverskin onions,
vegetable gravy VG 22

Final chapter

For a storybook finish

CLAVA BRIE PLATE

toasted fruit loaf, oatcakes, apple chutney, honeycomb V, NGC* 12.5

GINGER SPICED STICKY TOFFEE

Earl Grey dates purée, salted Blackthorn‣ caramel sauce, vanilla 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 9.5

‣ *Colbeggie Farm*

WARM HAZELNUT SPONGE

poached pear, pear gel, heather honey cream, spiced oat crumb V 9

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.