

Sunday menu

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*

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*

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

Sunday roast

BADGER'S SHARING BEEF WELLINGTON

stuffed Yorkshire pudding, truffle pomme purée, selection of vegetables, rosti potato, red wine jus 85

AGED RUMP OF BEEF

stuffed Yorkshire pudding, truffle pomme purée, selection of vegetables, rosti potato, red wine jus 27

BUTTERNUT SQUASH WELLINGTON

stuffed Yorkshire pudding, truffle pomme purée, selection of vegetables, rosti potato, red wine jus V, VG* 23

Mains

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

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

ROAST CELERIAC STEAK

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

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.