



# DINE

## MURRAYFIELD



### LUNCH & DINNER

#### APERITIFS

- Negroni Fountain** - Campari, Martini Rosso, Tanqueray Sevilla, orange oils.
- Roseburn Spritz** - Vanilla infused Aperol, Saint Germain, fresh orange juice, Prosecco, soda.
- Crodino Highball** - Seedlip 42, fresh lemon juice, hibiscus syrup, Crodino.  
£9.50 each

#### WHILE YOU WAIT

- Gordal olives** (VG) £4.50
- Bread selection** £5.00  
- homemade dip (V)
- Roasted chickpeas** £5.00  
- flavoured hummus, chilli oil and herbs

#### STARTERS

- Spiced celeriac and pear soup** - truffle chantilly, mushroom powder (V, VGO) £6.50
- Feta stuffed courgette** - sundried tomatoes, basil, rocket (V) £8.00
- Pickled herring** - cucumber ribbons, beetroot gel, preserved lemon, crème fraîche dressing £8.50

#### STARTER OR MAIN... YOU DECIDE

- Crispy chorizo bruschetta** - kale pesto, heritage tomatoes, parmesan crisps £8.00 / 16.00
- Kale, butternut squash salad** - spiced bulgur wheat, halloumi, pomegranate molasses (V, VGO) £8.00 / 16.00
- Potted duck liver parfait** - brioche soldiers, plum chutney £9.00 / 18.00
- Orange marmalade hot smoked salmon** - pickled daikon and fennel, watercress, radicchio, tzatziki £9.50 / 19.00

#### MAIN COURSES

- Honey roast pumpkin** - sage and chickpea purée, confit cherry tomatoes, goats cheese crumb, caramelised nuts (V) £16.00
- Smoked haddock and clam chowder** - bacon crumb, parsley oil, grilled lemon £18.00
- Baked cod** - creamed greens, rosti potato, nutmeg dukka £18.50
- Roast chicken breast** - sage and onion stuffing, chipolatas, brussels sprouts, spiced red cabbage, duck fat roast potatoes £19.50
- Slow cooked Scottish beef brisket** - roasted root vegetables, grain mustard mash, red wine jus £21.00
- Sirloin steak frites** - truffle herb butter, roast vine tomatoes (8oz 35 day aged Scottish beef) £28.50

#### DESSERTS

- Arran Ice cream selection** (VGO) £7.00  
- berry compote, waffle cone
- Milk chocolate tart** (V) £7.50  
- griottine cherries, crème chantilly, amaretti crumb
- Christmas pudding** (V) £8.00  
- brandy cream
- Spiced apple crumble** (V) £8.00  
- warm custard
- Artisan cheese** (V) £9.00  
- honeycomb, chutney, crackers

#### SIDES

- House salad** - honey and mustard dressing (VGO) £4.50
- Tender stem broccoli** - bacon crumb, pine nuts (VGO) £4.50
- Sweet potato wedges** - herb dressing, goats cheese (VGO) £4.50
- Crushed baby potatoes** - garlic oil chestnuts (VGO) £4.50
- Fries** - confit garlic aioli (V) £4.50

#### 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.

**Our menus have been printed on recycled plastic to allow us to sanitise after each use.**