

DINE

MURRAYFIELD

LUNCH & DINNER

WHILE YOU WAIT

- Catalonian Gordal olives** (GF, DF, VG)
 - Bread selection** – homemade dip (V)
 - Bar mix selection**
- £3.75 each

STARTER

- Soup of the day** (V, VGO, GFO) £5.50
– crusty bread and butter
- Chicory and goats cheese salad** (V, GFO) £7.50
– confit cherry tomatoes, grilled oyster mushroom, lemon and truffle dressing
- Sea trout tartare** (VGO, DF) £8.50
– rhubarb gel, chive oil, watercress, cucumber

STARTER or MAIN... You decide!

- Caprese** – mozzarella, rocket, basil pesto, tomato chutney, toasted focaccia, balsamic dressing (V, GFO) £7.50/£15.00
- Morcilla** – roast Mediterranean vegetables, confit garlic, citrus dressing (DF, GFO) £7.50/£15.00
- Ham and parsley terrine** – onion chutney, Arran mustard, toasted sourdough (DF) £7.50/£15.00
- Smoked Peterhead mackerel** – red pepper gel, purple potato and herb salad (GF, DF) £7.50/£15.00

MAIN

- Soy glazed aubergine** – marinara sauce, caramelised onion, roast garlic purée, dukkah (V, VGO, GF) £14.00
- Roast chicken thigh** – grilled pak choi, fragrant rice with dried fruits and nuts, curry sauce (GF) £15.00
- Slow braised pork cheek** – champ potatoes with Manchego, torched shallots, roast carrots, Madeira jus (GFO) £17.50
- Seafood and squid ink risotto** – charred spring onions, parmesan (GF) £17.50
- Pan fried sea bream** – artichoke, peas, new potatoes, lemon beurre blanc, herb oil (GF) £18.00
- Sirloin steak frites** – herb and garlic butter, mixed salad leaves (GF, DF) £26.00
(8oz 35 day aged Scottish beef)

SIDES

- House salad** - honey and mustard dressing (V, VGO) £3.50
- Tender stem broccoli** - garlic oil £3.75
- Moroccan spiced cauliflower** - Harissa butter £3.75
- Fries** - smoked paprika aioli (GF) £3.75
- Sauté new potatoes** - chopped herbs (V) £3.75

DESSERT

- Ice cream selection** – freshly churned in the Isle of Arran, Edinburgh shortbread (GFO) £6.50
- Sticky toffee pudding** – toffee sauce, vanilla ice cream £7.50
- Dark chocolate crèmeux** – pineapple, sable crumb, vanilla ice cream (GFO) £7.50
- Scottish berry custard tart** – raspberry sorbet £7.50
- Scottish cheese** – honeycomb, chutney, crackers (GFO) £8.50

DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

*Please inform us before ordering.

- (V) Vegetarian
- (VG) Vegan
- (VGO) Vegan option available*
- (GF) Gluten free
- (GFO) Gluten free option available*
- (DF) Dairy free

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.



Scan here to view on your mobile device.