

DINE

MURRAYFIELD

LUNCH & DINNER

APERITIFS

Seasonal Negroni - Secret Garden Lemon Verbena, Secret Garden Bianco Vermouth, Campari, orange oils	£9.50
Roseburn Spritz - Vanilla infused Aperol, Saint Germain, fresh orange juice, Prosecco, soda	£9.50
0% Rossini - Seedlip 42, strawberry purée, Vilarnau 0% Cava	£8.50

WHILE YOU WAIT

Gordal olives (VG)	£4.50
Bread selection - homemade dip (V)	£5.50
Roasted chickpeas - flavoured hummus, chilli oil and herbs	£6.00

STARTERS

Soup of the day - crusty bread and butter (V, VGO)	£6.50
Lemon and herb marinated feta crostini - smoked sundried tomatoes, crispy chickpeas, balsamic glaze, rocket (V)	£9.50
Soused sea bream - red apple carpaccio, apple gel, chilli jam	£10.50

STARTER OR MAIN... YOU DECIDE

Hot smoked salmon pâté - pickled lemon, torched cucumber, sourdough baguette, dill oil	£9.00 / 18.00
Chorizo and honey bruschetta - basil and rocket pesto, heritage tomatoes, parmesan brittle	£9.00 / 18.00
Ham hock, caper and shallot terrine - golden raisin purée, crusty sourdough, frisée, garlic mayonnaise	£9.00 / 18.00
Roast peach and blue cheese salad - candied pecans, figs, pomegranate molasses (V)	£9.00 / 18.00

MAIN COURSES

Confit garlic and sage gnocchi - confit cherry tomatoes, crispy onions, chilli threads (V)	£17.50
Roast chicken breast - sautéed new potato, charred sweetcorn purée, wild mushrooms, red wine jus	£19.50
Slow cooked pork cheeks - creamed garlic mash, braised leeks, burnt apple purée, crispy kale	£21.00
Roast fillet of cod - curried cauliflower purée, rosti potato, wilted greens, crispy chorizo, spiced anchovy butter	£22.50
Seared scallops - saffron infused roast celeriac, carrot and garlic purée, crumbled black pudding, smoked nuts	£25.00
Sirloin steak frites - chimichurri butter, fried oyster mushrooms, crispy shallots (8oz aged Aberdeen Angus)	£34.00

DESSERTS

Arran Ice cream selection (VGO)	£7.00
Strawberry pavlova (V) - berry coulis	£8.50
Sticky toffee pudding (V) - toffee sauce, ice cream	£8.50
Chocolate pannacotta - vanilla cream, burnt white chocolate, summer berries	£8.50
Artisan cheese (V) - honeycomb, chutney, crackers	£9.00

SIDES

House salad - honey and mustard dressing (VGO)	£4.50
Tender stem broccoli - bacon crumb, pine nuts (VGO)	£4.50
Sweet potato wedges - crumbled blue cheese, honey dressing (V, VGO)	£4.50
Roasted baby potatoes - lemon feta, herb emulsion (V, VGO)	£4.50
Fries - 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.