

DINE

MURRAYFIELD

LUNCH & DINNER

APERITIFS

Negroni Fountain - Campari, Martini Rosso, Tanqueray Sevilla, orange oils	£11.00
Roseburn Spritz - Vanilla infused Aperol, Saint Germain, fresh orange juice, Prosecco, soda	£11.00
0% Rossini - Seedlip 42, strawberry purée, Vilarnau 0% Cava	£9.50

WHILE YOU WAIT

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

STARTERS

Soup of the day - crusty bread and butter (V, VGO)	£6.50
Quinoa stuffed sweet peppers - cucumber, red onion, crispy chickpeas, chive creme fraiche (V)	£9.50
Potted mackerel pâté - crusty sourdough, pickled radish, preserved lemon	£10.50

STARTER OR MAIN... YOU DECIDE

Whipped chicken liver parfait - pickled shiitake mushrooms, baguette croutons, red onion chutney	£9.00 / 18.00
Melon and prosciutto crostini - torched brie, rocket salad, balsamic glaze	£9.00 / 18.00
Pickled herring and kimchi - fennel salad, wasabi mayo, pickled beetroot	£9.00 / 18.00
Panzanella salad - heritage tomatoes, basil, shredded mozzarella, olive oil vinaigrette (V, VGO)	£9.00 / 18.00

MAIN COURSES

Ricotta stuffed sweet potatoes - sauteed mushrooms, confit garlic humus, wilted spinach, gremolata (V)	£17.00
Roast chicken breast - potato fondant, creamed cabbage, crumbled haggis, whisky sauce	£19.50
Roast porchetta - chorizo bean stew, tender stem broccoli, salsa verde, red wine jus	£20.00
Ginger and soy glazed cod - grilled bok choy, fragrant basmati rice, seared baby leeks, sesame seed shards	£21.00
Risotto nero - marinated king prawns, mussels, clams, confit cherry tomatoes	£22.00
Sirloin steak frites - chimichurri butter, fried oyster mushrooms, crispy shallots (8oz aged Aberdeen Angus)	£29.50

DESSERTS

Arran Ice cream selection (VGO)	£7.00
Sticky toffee pudding (V) - toffee sauce, vanilla bean ice cream	£7.50
Berry compote and mascarpone tart (V) - berry gel, burnt white chocolate	£7.50
Banoffee pie trifle (V) - caramelised banana, dark chocolate shards	£7.50
Artisan cheese (V) - honeycomb, chutney, crackers	£9.00

SIDES

House salad - honey and mustard dressing (VGO)	£4.50
Tender stem broccoli - roast harissa toasted almonds (VGO)	£4.50
Sweet potato wedges - crumbled ricotta, herb dressing (VGO)	£4.50
Buttered new potatoes - crispy chorizo, parmesan (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.