



## Prelude

A NEW CHAPTER...

Tucked in the New Town, where cobbles echo with history and Edinburgh castle keeps watch, this menu weaves the story of Scotland's bounty. Like Rat and Mole sharing a fireside supper, each dish tells a tale of place, season, and the simple joy of good food well made.

Our ethos is rooted in regional Scottish larder, interpreted with a modern twist. It pays homage to our rich culinary heritage by celebrating native ingredients, time-honored cooking techniques and traditional flavour profiles, reimagined in a contemporary way.

# Small plates

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*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*

## BEEF CARPACCIO

horseradish mayo, pickled mustard seeds, crispy capers, parmesan, skirlie crumb, nasturtium leaves  
NGC\* 12

## BADGER'S PORK PIE

house piccalilli 11

## HERITAGE TOMATO & WHIPPED FETA

burnt onion emulsion, black olive crumb VG, NGC\* 8

## ASPARAGUS ▸

crispy poached egg yolk, wild garlic emulsion, shaved truffle v, NGC 8.5

▸ *Wye Valley*

## SOUP OF THE DAY

house bread, Edinburgh butter, Blackthorn sea salt ▸ v, VG\*, NGC\* 9.5

▸ *Blackthorn, Ayr*

## CULLEN SKINK

smoked haddock, heritage potatoes, confit leeks, squid ink tuile NGC 12.5

## WOVEN WHISKY ▸ GLAZED SCOTTISH SMOKED SALMON

Caviar, Katy Rodgers crème fraîche, dill oil, rye bread crackers NGC\* 11

▸ *Leith, Edinburgh*

# For the table

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## KOFFMANN CHIPS

herb salt VG 4.75

truffle & parmesan v 6.25

## HOMEMADE BREAD

Edinburgh butter, Blackthorn sea salt ▸ v, VG\* 8.5

▸ *Blackthorn, Ayr*

## MAC & CHEESE

crispy onions v 7.25

## GRILLED BONEMARROW

chicken crumb, chives NGC 9

## CAESAR SALAD

garlic focaccia croutons, endive, anchovy dressing, shaved parmesan 7.25

## SKIRLIE ▸ MASH

pinhead oats, shallot & chives v, NGC 7

▸ *Scottish toasted oat crumb*

## BRAISED HISPI CABBAGE

whipped feta, sugar snap peas, crispy cavolo nero, walnut dukkah

VG 6

# The main voyage

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## *Field*

### RACK OF LAMB\*

lamb belly croquette, asparagus, young leeks, chimichurri emulsion, lamb jus **NGC\* 29**

▸ *Scottish Borders*

### 28 DAY AGED 8oz SIRLOIN STEAK

roast mushroom, sun-kissed tomato, watercress, Koffman fries  
and your choice of chimichurri or red wine jus **NGC 36**

### STEAK & PEPPERCORN PIE

puff pastry, pickled mushrooms, cavolo nero, bonemarrow gravy 22

### PAN-ROASTED CHICKEN SUPREME

chicken skin crumb, streaky bacon, peas, hispi cabbage, pomme purée,  
tarragon jus **NGC 22**

### WAGYU\* BURGER

wagyu bacon, Isle of Mull cheddar, burnt onion mayo, tomato, gem, beef  
dripping chips 23

▸ *Highland Wagyu*

### CHICKEN, WILD MUSHROOM & TARRAGON PIE

thyme pastry, tenderstem broccoli, kale crisps 21

## *Shore*

### FISH & CHIPS

battered haddock\*, chips, torched lemon, minted peas, tartare sauce **NGC 20**

▸ *Peterhead*

### PAN-SEARED MONKFISH

monkfish scampi, butter bean purée, sauce vierge, sugarsnaps, asparagus,  
samphire & chicken butter sauce **NGC 25**

## *Glen*

### BRAISED GLOBE ARTICHOKE

artichoke purée, confit artichoke, hispi cabbage, wild mushrooms, garlic  
crumb, black garlic mayo, chive oil **VG, NGC 18**

### BETROOT & WILD MUSHROOM WELLINGTON

tenderstem broccoli, carrot purée, miso gravy, walnut dukkah **v 23**

# Final chapter

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*For a storybook finish*

## SELECTION OF SCOTTISH CHEESES

Clava brie, Isle of Mull cheddar, Strathdorn blue, fruit loaf toasts, oatcakes, apple chutney, honeycomb *v, NGC\* 16*

## STICKY TOFFEE TEA PARTY

Earl Grey dates purée, salted Blackthorn<sup>†</sup> caramel sauce, clotted cream ice cream *v, NGC 8.5*

*† Blackthorn, Ayr*

## CRANACHAN TEACAKE

raspberry & whisky jam, marshmallow, chocolate, raspberries<sup>†</sup>, rose honey, whipped crème fraîche, shortbread crumb *v, NGC 8.5*

*† Fife*

## CHOCOLATE & ORANGE SUNDAE

S. Luca ice cream<sup>†</sup>, whipped cream cheese, spiced granola crumb, candied orange *v, VG\*, NGC\* 8.5*

*† Musselburgh*

## BAKED CUSTARD TART

Yorkshire rhubarb, rhubarb sorbet<sup>†</sup>, spiced granola crumb, honey tuile *v 8*

*† Luvians*

# Dietary considerations

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*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.