



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

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

▶ *West Coast*

STEAK TARTARE

egg yolk, pickled mushrooms,
focaccia crackers NGC* 14

RED ONION & WALNUT TORTELLINI

truffle cheese fondue, crispy kale,
onion crumb, chive oil v 9

CRISPY PORK ▶ CROQUETTE

raisin & sherry purée, house pickles,
lovage oil NGC 8

▶ *Ayrshire*

HERITAGE BEETROOT & WHIPPED FETA

pickled walnut, whipped feta,
blackberry gel, dukkha crumb VG,
NGC* 8

SOUP OF THE DAY

house bread, Edinburgh butter,
Blackthorn sea salt ▶ V, VG*, NGC* 9

▶ *Blackthorn, Ayr*

CULLEN SKINK

heritage potatoes, squid ink tuille
NGC 12

TREACLE GLAZED SCOTTISH SMOKED SALMON

celeriac & apple remoulade, pickled
fennel, charcoal crackers NGC* 11

For the table

CAESAR SALAD

garlic focaccia croutons, endive,
anchovy dressing 7

GRILLED BONEMARROW

chicken crumb, chives NGC 8.5

CREAMED POTATOES

skirlie*, chives v, NGC 7

▶ *Scottish toasted oat crumb*

MAC & CHEESE

crispy onions v 7

KOFFMAN CHIPS

herb salt VG 4.50

truffle & parmesan v 6

BADGER'S HOMEMADE BREAD

Edinburgh butter, Blackthorn sea
salt ▶ V, VG* 8

▶ *Blackthorn, Ayr*

TENDERSTEM BROCCOLI

heritage carrots, maple glaze, red
chilli & walnut dukkha v, VG* 8

The main voyage

Field

PAVÉ OF HIGHLAND VENISON

game pithivier, cavolo nero, heritage carrots, carrot chutney, game jus 26

▸ Highlands

28 DAY AGED 8oz SIRLOIN STEAK

beef dripping chips, roast mushroom, sun-kissed tomato, watercress and your choice of peppercorn sauce or red wine jus NGC 34

STEAK & PEPPERCORN PIE

puff pastry, pickled mushrooms, cavolo nero, bonemarrow gravy 21

PAN-ROASTED CHICKEN SUPREME

pomme purée, skirlie crumb[▸], wild mushroom, leek, Jerusalem artichoke, tarragon jus NGC 23

▸ Scottish toasted oat crumb

WAGYU[▸] BURGER

wagyu bacon, Isle of Mull cheddar, burnt onion mayo, tomato, gem, beef dripping chips 22

▸ Highland Wagyu

CHICKEN, WILD MUSHROOM & TARRAGON PIE

thyme pastry, tenderstem broccoli, kale crisps 20

Shore

FISH & CHIPS

battered haddock[▸], chips, torched lemon, minted peas, tartare sauce NGC 19

▸ Peterhead

WILD SEA BASS FILLET

roast cauliflower purée, cauliflower herb couscous, curried crisps, samphire, herb oil NGC 28

Glen

BUTTERNUT GNOCCHI

red chilli & butternut purée, roasted butternut, whipped feta, kale, loveage pesto VG, NGC 20

BEETROOT & WILD MUSHROOM WELLINGTON

tenderstem broccoli, carrot purée, miso gravy, walnut dukkha v 22

Final chapter

For a storybook finish

HIGHLAND CLAVA BRIE▸

fruit loaf toasts, oatcakes, apple chutney, honeycomb v 12.5

▸ *Andersier, Highlands*

STICKY TOFFEE TEA PARTY

Earl Grey dates purée, salted Blackthorn▸ caramel sauce,
clotted cream ice cream v, NGC 8

▸ *Blackthorn, Ayr*

BLACKBERRY TEACAKE

blackberry jam, marshmallow, chocolate, rose honey, whipped vanilla crème
fraîche, shortbread crumb v 9.5

*Best enjoyed with a dram of DALWHINNIE 15 (8.5) Light, floral, and
honeyed... a delicate partner to the sweet layers of our Cranachan Teacake.*

CHOCOLATE & ORANGE SUNDAE

S. Luca ice cream▸, whipped cream cheese, spiced granola crumb, candied
orange v, VG*, NGC* 9

▸ *Missalburgh*

No room for dessert?

HOT TOAD TIME MACHINE

Absolut Raspberri, Chambord, pineapple, raspberry, whey 11.5

Dietary considerations

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.