



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

BAKED CARAMELISED ONION

truffle cheese fondue, crispy leeks,
house focaccia v, NGC* 9

CRISPY PORK ▶ CROQUETTE

raisin & sherry purée, house pickles,
lovage oil 8

▶ *Ayrshire*

HERITAGE TOMATO & WHIPPED FETA

burnt onion emulsion, black olive
crumb VG, NGC 9

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

WOVEN WHISKY ▶ GLAZED SCOTTISH SMOKED SALMON

caviar, shony crème fraîche, dill oil,
focaccia crackers NGC* 11

▶ *Leith, Edinburgh*

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*

SPRING CABBAGE

peas, whipped feta, crispy cavolo
nero, pecan VG, NGC 7

The main voyage

Field

PORK ▶ TOMAHAWK

n'duja & red pepper glaze, potato gratin, salsa verde, cavolo nero **NGC 27**

▶ *Ayrshire*

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 32**

STEAK & PEPPERCORN PIE

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

PAN-ROASTED CHICKEN SUPREME

creamed potatoes, skirlie ▶, syboes, peas, spring cabbage, bacon, chicken sauce **NGC 22**

▶ *Scottish toasted oat crumb*

WAGYU ▶ BURGER

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

▶ *Highland Wagyu*

CHICKEN & N'DUJA PIE

thyme pastry, preserved lemon, chargrilled syboes, courgettes 19

Shore

FISH & CHIPS

battered haddock ▶, chips, torched lemon, minted peas, tartare sauce **NGC 19**

▶ *Peterhead*

BUTTER POACHED COD

smoked mussel velouté, baby leeks, heritage potatoes, samphire, sea herbs, dill oil 23

Glen

WILD MUSHROOM STROZZAPRETI PASTA

lovage pesto, endive, pine nuts, feta **VG 18**

CAULIFLOWER STEAK

butter bean purée, cauliflower couscous, cauliflower leaves, walnut dukkah **VG, NGC 20**

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*

CRANACHAN TEACAKE

raspberry & whisky jam, marshmallow, chocolate, raspberries▸,
rose honey, whipped crème fraîche v, **NGC** 8.5

▸ *Fife*

*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.*

STRAWBERRY & CREAM SUNDAE

S. Luca ice cream▸, crème fraîche, shortbread crumb v, **VG***, **NGC** 8

▸ *Musselburgh*

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.