



Starters

Seared west coast scallops 12.95
Chorizo, cauliflower purée, pickled cauliflower

Traditional Cullen skink 8.50
Homemade crusty bread

Spiced beetroot, orange, and avocado salad 8.50
With grilled goats' cheese, citrus mustard dressing

Chicken liver parfait 7.95
Red onion chilli jam, toasted granary bread

Spiced lamb koftas 6.95
Spiced cous cous, seasonal vegetable hummus

Fresh homemade soup 6.50



Mains

Slow braised shoulder of lamb 18.95
Dauphinoise potatoes, buttered spinach, and rosemary jus

Pan seared venison liver 16.95
Stornoway black pudding, bubble and squeak, red onion thyme gravy

Fonab farm gnocchi (V) 14.95
Seasonal gnocchi using the produce from local Fonab farm

Roast best end of Perthshire lamb 19.95
Champ potatoes, crushed minted garden peas, and rosemary jus

Haggis, neeps 'n' tatties 13.50
Local whisky and shallot cream sauce

10oz prime Scottish ribeye 28.95
Hand cut chunky chips, classic garnish, with peppercorn sauce or garlic butter

Our beef and lamb are sourced from Balmacolly Farm in Bankfoot, Perthshire



Hooked and Cooked

Fillet of haddock in panko crumbs or crispy ale batter 15.95
Chunky chips, tartar sauce

Pan roasted fillet of cod 16.95
Black olive mash, buttered fine beans, salsa verde

Pan seared fillet of halibut 24.50
Curried crushed new potatoes, romanesco cauliflower, beurre blanc

Sides

£4.95

Stir fried seasonal vegetables

Mixed leaf from the garden and parmesan salad

Onion rings

Cauliflower cheese

Skinny fries or hand cut chunky chips

Dauphinoise Potatoes



Desserts

£6.95

Our cheesecake of the day

Your server will inform you of what is inspiring our chefs today

Baked lemon tart, pineapple candy with raspberry sorbet

Classic sticky toffee pudding, butterscotch sauce and vanilla pod ice-cream

Edradour whisky panna cotta, pinhead oat thins

Toblerone Martini £8.95

Feeling full? Try the perfect dessert cocktail!

Edradour cream liqueur, Frangelico, Kahlua, chocolate & honey

Cheese board

£5.50 per cheese

Our cheese boards are served with frozen grapes, homemade chutney & a selection of crackers.

Blue Murder

Hailing from Tain, and boasting a delightfully rustic appearance and a bold, steely flavor thanks to the rick milk taken from a herd of cows who roam freely in the Highland fields.

Golden Cross Goats Cheese

This ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavor, with a texture comparable to ice-cream

Inverlock Applewood Smoked

A mature Scottish cheddar smoked over Applewood chips. Made from pasteurised cow's milk at the creamery at Campbelltown on the famous Mull of Kintyre. (V)

To accompany, a glass of LBV £6.95 70ml



Coffees and Teas

Americano 3.20
Espresso 3.20
Double Espresso 3.80
Cappuccino 3.50
Latte 3.50
A selection of teas 2.50
Liqueur coffee 6.60

Whisky

Edradour 10yr *Highland* 5.80
Our local dram! Medium with great complexity. Rum, barley and toasted almond notes

Lagavulin 16yr *Islay* 7.50
A massive mouthful of malt and sherry, with good fruity sweetness

Talisker 10yr *Islands* 5.50
Incredibly smokey, peppery and peaty. Intense

Macallan Gold *Speyside* 5.50
Lemon citrus nose, elements of vanilla with lingering floral notes on the finish

Jura Superstition *Jura* 5.50
Barley fudge sweetness creeps in with creamy smoothness and hints of aniseed

Old Pulteney 12yo *Highland* £5.00
Crisp and clean. Great balance reveals herbals notes, parsley and almond

We have many more whiskies behind our Fisherman's Bar. Please ask your server for more details.



Cocktails

8.95

Orchard Garden

Hendrick's gin, Edinburgh Elderflower Gin Liqueur, Sparkling Apple & Cucumber

Lemon Drop

A Sweet and Refreshing Marriage of Blackwood's Vodka & Lemon

Kilt Lifter

Edradour 10yr Whisky, Drambuie, Lime, Essence of Peat

Cosmopolitan

A Modern Classic Combining Vodka, Cranberry, Triple Sec & Lime

Classic Gin Negroni

Your gin of choice, stirred with Campari and semi-sweet Vermouth

Toblerone Martini

Edradour Cream Liqueur, Frangelico, Kahlua, Honey, Chocolate



<u>White Wine</u>	<u>175ml</u>	<u>250ml</u>	
<u>Bottle</u>			
Chenin Blanc, Aloe Tree (Western Cape, South Africa) <i>Off dry with ripe apples, peaches and a hint of orange peel</i>			18.95
Pinot Grigio, Casa Defra, (Veneto, Italy) <i>Distinctive nose of wild flowers and soft flavours of fresh ripe pear</i>	4.95	6.95	19.50
Sauvignon Blanc, Nostros Reserva (Casablanca, Chile) <i>Beautifully crafted Sauvignon bursting with juicy citrus fruit</i>	5.95	7.50	21.95
Picpoul de Pinet, Domaine de Montredon (Languedoc, France) <i>The ultimate seafood wine with flavours of lemon and exotic fruit</i>			24.50
Albariño, Lagar de Bouza (Galicia, Spain) <i>Aromas of orange with zesty lime on the finish. Ideal with our sweet west coast scallops</i>	7.25	9.50	27.95
Macon Davaye, Domaine de la Denante (Burgundy, France) <i>Elegant Chardonnay with loads of fresh apple fruit and lightly mineral finish.</i>	8.00	10.50	29.95
Sauvignon Blanc, Zephyr (Marlborough, New Zealand) <i>Grassy on the nose, citrus and passionfruit on the palate. Beautifully balanced</i>			31.95
Chablis 1er Cru Beauroy, Domaine Michaut Freres (Burgundy, France) 2016 <i>A beautifully rich example of Chablis with incredibly clear cut green fruit flavour</i>			42.95

Sparkling Wine & Champagne

Prosecco, Spumante Millesimato, DOC, Mabis (Veneto, Italy) <i>Elegant, delicate and aromatic Prosecco with hints of apple. Very easy to enjoy!</i>			27.00
Grande Réserve, Premier Cru, Champagne Pierre Mignon (France) <i>A crisp, well balanced Champagne with citrus on the nose overlaid with touches of brioche</i>			49.00
Taittinger Brut Réserve (France) <i>Light and delicate, a fruity palate and elegance in the long, fresh finish. A true classic.</i>			69.00
Prosecco, Frizzante, Casa Defra, DOC (Veneto, Italy) Bright straw yellow in colour, this is a beautiful, fruity frizzante		(20cl Bottle) 6.95	

All our wines by the glass are also available in 125ml measures.



<u>Red Wines</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>		
Merlot, Costa Vera (Central Valley, Chile) <i>Soft, ripe plummy fruits with a long and full flavoured finish</i>			4.95	6.50	18.95
Pinot Noir, Alamina (Viile Timisului, Romania) <i>Medium-bodied and exhibiting soft berry fruit, strawberry and a hint of vanilla</i>			5.50	6.95	19.95
Montepulciano d'Abruzzo, Feudo Antico (Abruzzo, Italy) <i>A beautiful, hearty Italian red. Delightful with red meat.</i>					23.00
Malbec, Serie A, Zuccardi (Mendoza, Argentina) <i>Dark fruit combined with spicy aromas. Ever-popular.</i>			7.25	9.50	27.50
Shiraz, "Cunning Plan", Thistledown (Langhorne Creek, Australia) <i>A succulent, juicy Shiraz with ripe blackberry fruit and a velvety finish</i>					27.95
Fleurie, Domaine Berrod (Beaujolais, France) <i>Smooth drinking, incredibly elegant and light yet bursting with red fruit flavours</i>					29.95
Rioja Crianza, Luis Bodega (Rioja, Spain) <i>Intense spice and oak on layers of velvety cherry fruit. Complex and structured.</i>			8.25	11.00	32.00
Chianti Classico, Geggiano, DOCG, La Chiantigiane (Tuscany, Italy) <i>A supremely versatile food wine; classic in style and structure. Just ask Dr. Lecter.</i>					33.50
Chateau de Garraud, Lalande de Pomerol (Bordeaux, France) 2011 <i>Intense, deep, berry-coloured robe, and a nose packed with toasted aromas and rich dark fruit. Dense, powerful opening, revealing supple tannins and a beautifully refined finish.</i>					45.00
<u>Rosé Wine</u>			<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Cinsault Rosé, La Vie en Rose (Languedoc, France) <i>Think strawberries and cream... An excellent food wine and extremely gluggable</i>			5.50	6.95	19.95
<u>Sweet-Dessert Wine</u>			<u>100ml</u>		<u>Bottle(375ml)</u>
Coteaux du Layon, Carte d'Or, Domaine des Baumard (Loire, France) <i>A very attractive honeyed nose, with tropical elements of mango and pineapple</i>			6.00		22.00

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“Hmmm, what shall I have, prosecco or gin?”

Both!

Prosecco and Gin Flight

£20

Choose your three Edinburgh Gin Liqueurs:

Rhubarb and Ginger

Raspberry

Elderflower

Plum and Vanilla

Served with 20cl prosecco

Swap your prosecco for two bottles of Fever Tree Tonic of your choice.
Just ask your server.