

DINE

MURRAYFIELD

LUNCH & DINNER

APERITIFS

Negroni Fountain - Campari, Martini Rosso, Tanqueray Sevilla, orange oils.

Roseburn Spritz - Vanilla infused Aperol, Saint Germain, fresh orange juice, Prosecco, soda.

Crodino Highball - Seedlip 42, fresh lemon juice, hibiscus syrup, Crodino.
£9.50 each

WHILE YOU WAIT

Gordal olives (VG) £4.50

Bread selection £5.00
- homemade dip (V)

Roasted chickpeas £5.00
- flavoured hummus, chilli oil and herbs

STARTERS

Soup of the day - crusty bread and butter (V, VGO) £6.50

Blue cheese mousse - focaccia croutons, tomato, rocket and broccoli salad, port gel £8.50

Flaked hot smoked salmon - aubergine crisp, miso and garlic yoghurt, watercress, herb dressing £11.50

STARTER OR MAIN... YOU DECIDE

Prawn and crispy rice - smashed cucumber, Thai spiced dressing, lettuce wrap, crispy coconut and shallot crumb £8.00 / 16.00

Chicken breast schnitzel salad - sweet chilli slaw, mix leaf, black sesame seeds, mustard mayonnaise £8.00 / 16.00

Tabbouleh stuffed sweet peppers - carrot and cumin purée, roasted chickpeas, radish, dukkah (VG) £8.00 / 16.00

Beer braised pork belly - apple slaw, roast potatoes, aioli, roasted walnuts £8.00 / 16.00

MAIN COURSES

Wild mushroom biryani - lime pickle, spiced onions, crispy oyster mushrooms (VG) £16.00

Smoked haddock bouillabaisse - tomato, clam and mussel, new potatoes, saffron mayonnaise £18.00

Venison burger - tomato salsa, gherkins, iceberg lettuce, brioche bun, sweet potato wedges £19.00

Porchetta - chorizo cassoulet, duck fat roasted new potatoes, spinach, jus £21.00

Seared scallops - cauliflower purée, prosciutto crisps, roasted asparagus and green beans, piccalilli £25.00

Sirloin steak frites - teriyaki sauce, sesame bean sprouts, sautéed green beans £29.50
(8oz 35 day aged Scottish beef)

DESSERTS

Arran Ice cream selection (VGO) £7.00

Mascarpone strawberry tart (V) £7.50
- strawberry gel, vanilla ice cream

Espresso crème brûlée (V) £7.50
- Tia Maria syrup, shortbread

Spiced lemon curd and chia pudding (V) £7.50
- lemon sorbet

Artisan cheese (V) £9.00
- honeycomb, chutney, crackers

SIDES

House salad - honey and mustard dressing (VGO) £4.25

Broccoli - yellow cherry tomatoes, Thai spiced dressing (V, VGO) £4.50

Crushed potatoes - feta, tomato salsa (V, VGO) £4.50

Sautéed green beans £4.50
- garlic, herbs (VG)

Fries - aioli (VGO) £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.