

a room in Leith

Scottish bistro
1 dock place Leith www.aroomin.co.uk
next to our bar teuchters landing

Dinner set menu 2 courses £23 / 3 courses £27
all meals come with artisan bread and butter

Starters

Soup of the night (v)

Cullen Skink

Toasted oak smoked Arran cheddar scone
grilled courgettes, roasted sweet peppers
and artichokes, chive sour cream (v)

Stornoway black pudding scotch egg
curried mayonnaise, tomato chutney

Smoked mackerel & dill mascarpone rilette
pickled beetroot relish, sour dough toast

Haggis, neeps and tatties *
Arran mustard whisky cream, onion relish
(veggie haggis also) (veg)

Shetland blue shell mussels*
choose your mussel sauce:
-Cider and chilli
-Strathdon blue cheese and bacon
-Classic marinère
-Whisky cream

Mains

Chargrilled chicken escalope
wild mushroom and tarragon risotto,
crispy chorizo, balsamic reduction

Newhaven smoked hake
parsnip puree, stir fried leeks and kale,
salsa verde, red wine syrup

Stuffed grilled aubergine
caramelised shallot, celeriac and coriander
quinoa, roasted squash veloute,
confit tomato, toasted pinenuts (veg)

Baked Scottish salmon fillet
bacon and chive potato cake, wilted baby leaf
spinach, garlic, lemon and parsley butter

Pan seared Borders shot grouse breast
venison sausage cassoulet, rosemary mash

Sweet potato, coconut, red pepper curry
with a wee veggie haggis bridie (veg)

10 oz. Scottish sirloin steak
mushroom, tomato, red onion rings, chips,
whisky peppercorn sauce £6.00 supplement

10 oz. Scottish sirloin Surf and Turf
Shetland scallops, wee bowl mussels
with whisky cream, chips £10.00 supplement

Leith sharing platters

For a table of four, why not try one of each
...the ultimate Scottish surf and turf!

Game and meat platter £40

Pan roasted Highland venison loin
stew of the day
partridge, grouse and bacon ballotine
Stornoway black pudding scotch egg
grilled pork and herb sausages
a wee haggis
jug of whisky and peppercorn cream
mustards and pickles
and a wee bowl of chips

Seafood and fish platter £40

Seared fillet of North Sea monkfish
dressed Buckie crab
bowl of blue shell mussels marinère
Loch Creran oysters (as they come)
pan seared Shetland scallops
Newhaven oak smoked Scottish salmon
Belhaven 'hot' smoked trout
smoked mackerel pate
aioli, salsa verde, tabasco and wasabi
and a wee bowl of chips

Loch Creran oysters

naturally with shallot and red wine vinegar
3-some £6.50
half dozen £12.50
dozen £24

Side dishes

Gordal green olives £5
Dressed salad bowl £4
Seasonal vegetables and potatoes £3
Hand cut chips £3.7
Mac n' cheese £4
Garlic bread £3
Garlic bread and cheese £4

*Main course size available
V vegetarian Veg vegan
Special dietary, allergy
and children's menus available

see our mouth-watering
puddings and cheeses
port and whisky list