

# Loch Creran oysters

...served naturally with shallot and red wine vinegar  
try me **£2**, 3-some **£6** ½ dozen **£12** dozen **£22**

## Dinner set menu

**2 courses £23 / 3 courses £27**

### first

- Soup of the night or Cullen Skink
- Grilled asparagus, chilli and lime steamed couscous, balsamic and honey roasted red onions, basil pesto
- Stornoway black pudding scotch egg, curried mayonnaise, confit cherry tomatoes
- Newhaven smoked salmon, crayfish and caper roulade, baby gem lettuce, aioli, lemon syrup
- Haggis, neeps and tatties, Arran mustard whisky cream, onion chutney\*(veggie haggis also)

### second

- Chargrilled chicken breast, spiced aubergine relish, sage potato rosti, slow cooked tomato, red pepper and tarragon sauce
- Grilled plaice fillets, seared Shetland scallops, fondant potato, crushed peas, tartare sauce
- Pan roasted roe deer haunch, venison haggis potato croquette, savoy cabbage, caramelised shallots and Thistly Cross cider gravy
- Roasted sea bream fillets, stuffed with artichokes, spring onions, chilli and coriander, sweet potato puree
- Chestnut mushroom, Loch Leven smoked brie and spinach puff pastry galette, olive tapenade, chive sour cream, red wine syrup
- 10 oz. Borders 35 day dry aged sirloin, mushroom, tomato, red onion rings, chips, whisky peppercorn sauce **£6.00 supplement**
- 10 oz. Borders sirloin surf and turf with Shetland scallops, wee bowl mussels with whisky cream, chips **£10.00 supplement**

\*Main course size available Special dietary, allergy and children's menus available

**third see our mouth watering pudding, cheese and whisky list**

# a room in leith

## Scottish mussels

Starter bowl **£7**... 1 kilo pot **£16** with chips  
**mussels also included in set price menu**

choose your mussel sauce:

- Cider and chilli
- Strathdon blue cheese and bacon
- Classic marinière
- Whisky cream

## sides

- All meals come with bread, butter, oils
- Big spicy Spanish 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**

## leith sharing platters

*Huge for one...perfect for two...  
For a table of four, why not try one of each  
...the ultimate Scottish surf and turf!*

**veggie £28** Sweet potato and coconut cream curry, warm chilli and lime couscous, sun blushed tomato, pinenut and clava brie salad, grilled mushrooms and aubergines, roasted red peppers and artichokes, veggie haggis bridies, garlic toast, olives ,pesto, chive sour cream and a wee bowl of chips

**meat £38** Roasted Burnside farm roe deer haunch, stew of the day, warm seared Rannoch smoked duck, Stornoway black pudding scotch egg, grilled wild boar honey and mustard sausages, jug of whisky and peppercorn cream, mustards and pickles and a wee bowl of chips

**seafood £38** Seared fillet of North Sea monkfish, dressed Buckie crab bowl of blue shell mussels marinere, Loch Creran oysters (as they come), pan seared Shetland scallops, Newhaven oak smoked Scottish salmon Belhaven 'hot' smoked trout, mackerel pate, aioli, salsa verde, tabasco and wasabi and a wee bowl of chips