

GRAZING

CAJUN CORN RIBS V/VG/NGC

Cajun butter, coconut, spring onion | £7.50

HOT CHICKEN WINGS

Blue cheese dip | £9

HALLOUMI FRIES V/NGC

Charred jalapeño mayo | £8.50

NONA'S MEATBALLS

Grass-fed beef meatballs, tomato sugo, Parmesan, qarlic bread \mid £8.50

BUFFALO CHICKEN LOADED FRIES

Skin on fries, buttermilk fried chicken, buffalo sauce, blue cheese & Pico de Gallo | £9.50

BEEF BRISKET LOADED FRIES

Skin on fries, Cold Town Beer braised brisket, smoked bacon, beer cheese sauce, Pico de Gallo & jalapeños | £9.50

HAGGIS LOADED FRIES

Skin on fries, haggis, smoked bacon, peppercorn sauce, smoked mozzarella, spring onion | £9.50

PIZZA ENDS V/VG

Sharing board of freshly baked pizza dough fingers with fresh homemade dips for the table $\mid £7.50$

FRICKLES V/NGC

Crispy fried pickles served with a blue cheese dip | £7.50

CHIPS & DIP V/NGC

Baked spinach & artichoke cheese dip, tortilla chips | £7.50

TRIO OF PUDDINGS

Haggis, white & black pudding bon bons, mustard mayo | £8

SAUSAGE PLATTER NGC

Selection of FRESHLY GRILLED SAUSAGES and DIPS...

Original Bratwurst, Vienna Beef & Kraukaner served with sauerkraut, new potato salad & curry ketchup | £16.50

BUFFALO MOZZARELLA V/NGC

Marinated rainbow tomatoes, basil pesto, garlic bruschetta, balsamic vinegar | £9.50 $\,$



V VEGETARIAN VG VEGAN NGC NON GLUTEN CONTAINING

* CAN BE MODIFIED FOR RESPECTIVE DIETS
(ie V* = this dish can be made vegetarian)

*NGC = Dishes/items can be made with ingredients that do not contain gluten. Please note that they have been made in an environment that does contain gluten ingredients.

All of our food and drink is prepared in a kitchen where cross contamination may occur and our menu **DOES NOT** include all ingredients. Our kitchen uses **FINE FLOUR**, so please alert us to any severe **WHEAT ALLERGIES** so we can advise appropriately.

Full allergen information is available upon request. If you have a question, food allergy or intolerance please let us know before placing your order and we will be happy to assist.

There is a discretionary 10% service charge added to every bill.

PLATES

FISH & CHIPS

Cold Town Beer battered haddock, skin on fries, mushy peas, lemon wedge & tartare sauce | £16.50

HALLOUMI SALAD V/NGC

Grilled halloumi, rocket, roasted hazelnuts, grilled butternut squash, jalapeño yoghurt dressing, pomegranate & mint | £14

BOMBAY CHICKEN FLATBREAD

Moist tikka marinated chicken breast in a flatbread, served with zesty quinoa salad, mango mayo | £15.50

BURGERS/BUNS/DOGS

All served with SKIN ON FRIES.

Upgrade to GARLIC BUTTER FRIES or TRUFFLE & PARMESAN FRIES for 50p!

TOWN HOUSE BURGER

Double beef patty, Cold Town Beer braised beef brisket, smoked Scarmoza, baby gem, pickles, caramelised onion mayo | £17

DOUBLE BACON & CHEESE NGC*

Double beef patty, smoked streaky bacon, melted cheddar, baby gem & burger sauce | £16

BUFFALO CHICKEN NGC*

Buttermilk fried chicken, buffalo hot sauce, smoked Scarmoza with honey & lemon slaw | £15

NAE BULL V/VG

6oz plant burger, vegan cheese, vegan mayo, Portobello mushroom, Nae Butter Bun | £15

MEATBALL SUB

Grass-fed beef meatballs, tomato sugo, cheddar | £14

COLD TOWN DOG

Grilled Sausageman Original Bratwurst, St Pierre brioche bun, sauerkraut, mustard, curry ketchup & crispy onions | £14

GIRDER DOG

Cheese Sausageman Kraukaner served in a St Pierre brioche bun topped with Irn Bru pulled pork, pink pickled onions, crispy onions and a smokey cajun mayo | £16



COLD TOWN STONE BAKED NEAPOLITAN PIZZA

OUR PIZZAS ARE HAND STRETCHED AND BAKED IN OUR ARTISAN BUILT, WOODFIRED OVEN FROM NAPLES.

Our pizza base is made with COLD TOWN BEER and a BESPOKE ORGANIC multicereal, rye & spelt hybrid flour. Our dough delivers a moist, light 'LEOPARD SPOTTED' crust which is aromatic, delicious and digestible due to the 24 HOUR PROOFING process.

MORNINGSIDE V/NGC*

Tomato sugo, Fior di Latte, fresh basil, EVOO (oil) | £11.50

MORNINGSIDE PIZZETTE V/NGC*

A lighter take on our favourite, served with a side salad | £9.50

STOCKBRIDGE V/VG/NGC*

MEADOWS V/VG/NG

Basil pesto base, roasted broccoli, rainbow tomato, vegan mozzarella, hazelnuts | £13

LEITH NGC

Tomato Sugo, mozzarella, spicy spinata salami, oregano, Parmesan | £13.50

CALTON HILL NGC*

Tomato Sugo, Tuscan fennel sausage, mozzarella | £13



PEPPERCORN SAUCE V/NGC | £2

BUFFALO HOT SAUCE V/NGC | £2

ROASTED GARLIC MAYO V/NGC | £1

CHARRED JALAPEÑO MAYO V/NGC | £1

MINT JALAPEÑO YOGHURT V/NGC | £1

SIDES

SKIN ON FRIES V/VG/NGC | £4.50

GARLIC BUTTER FRIES V/VG/NGC | £5

TRUFFLE & PARMESAN FRIES V/NGC | £5.50

TRIPLE MAC & CHEESE V | £7

HOLYROOD

Peppercorn sauce base, haggis, smoked bacon, Fior di Latte cheese, Isle of Mull Cheddar | £15

NEWHAVEN NGC*

Tomato sugo, mozzarella, Prosciutto Cotto (italian cooked ham), ovster mushroom | £13

THE GRANGE NGC*

Tomato sugo, Fior di Latte cheese, free range chicken, spicy nduja, rocket, shaved Parmesan | £15

NUTELLA PIZZA V/NGC*

Fresh strawberries, banana & toasted marshmallows | £12

HANGING GRILLS

Cooked on our SYNERGY GRILL and served with SKIN ON FRIES and HOUSE SALAD.

STEAK & PEPPERCORN NGC

Chargrilled Scotch beef fillet tails, peppercorn sauce | £22.95 $\,$

CHICKEN TIKKA NGC

Jalapeños & mint yoghurt| £18.95

DESSERTS

CHURROS v

Cinnamon sugar, salted caramel sauce | £7 $\,$

LUCA'S ICE CREAMS & SORBETS V/VG*/NGC

3 Scoops. Ask your server for today's selection | $\pounds 5.50$

TRIPLE CHOCOLATE BROWNIE V

Luca's raspberry ripple ice cream, crushed honeycomb, chocolate sauce | £7

BONFIRE SHARING KEBAB v

Triple chocolate brownie, honeycomb, marshmallow, strawberries, vanilla ice cream & chocolate sauce | £15