

Festive Menu

SHARER/STARTERS

SPICED SWEET POTATO & COCONUT SOUP **V/*NGC**

Whipped butter & homemade bread | £7

KING PRAWN COCKTAIL **NGC**

Little gem, tomato concasse, Marie Rose & cayenne pepper sauce | £8.50

FRICKLES **V/NGC**

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

HOT CHICKEN WINGS **NGC**

Blue cheese dip | £9

HALLOUMI FRIES **V/NGC**

Charred jalapeño mayo | £8.50

BUFFALO CHICKEN LOADED FRIES **NGC**

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

FESTIVE LOADED FRIES

Skin on fries, pigs in blankets, sage & onion stuffing, festive gravy, cranberry sauce, cheddar cheese | £9.50

HAGGIS LOADED FRIES **V**

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

CAJUN CORN RIBS **V/VG/NGC**

Cajun butter, coconut, spring onion | £7.50

BURGERS/BUNS/DOGS

All served with SKIN ON FRIES

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 Scamorza with honey & lemon slaw | £16

NAE BULL **V/VG**

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

COLD TOWN DOG

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

PLATES

TRADITIONAL ROAST TURKEY ***NGC**

Sage & onion stuffing, beef dripping roast potatoes, honey glazed carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets & rich gravy | £19

PAN FRIED SALMON ***NGC**

Spinich & kale, potatoes & creamy white wine sauce | £17.50

PIZZAS

MORNINGSIDE **V/*NGC**

Tomato sugo, Fior di Latte cheese, fresh basil, extra virgin olive oil | £11.50

LEITH ***NGC**

Tomato sugo, Fior di Latte, spicy spianata salami, oregano, Parmesan | £13.50

MEADOWS **V/VG/*NGC**

Basil pesto base, roasted broccoli, mixed tomatoes, vegan mozzarella, hazelnuts | £13

STOCKBRIDGE **V/VG/*NGC**

Tomato sugo, aubergine, courgette, fire roasted peppers | £12

NEWHAVEN ***NGC**

Tomato sugo, Fior di Latte, Prosciutto Cotto, oyster mushroom | £13

HOLYROOD

Peppercorn sauce, haggis, smoked bacon, Fior di Latte, cheddar | £12

CALTON HILL ***NGC**

Tomato sugo, Tuscan fennel sausage, Fior di Latte, extra virgin olive oil | £12

MARCHMONT ***NGC**

Tomato sugo, Fior di Latte, Mortadella, Buratta, pistachio | £15.50

THE GRANGE ***NGC**

Tomato sugo, Fior di Latte, chicken, spicy nduja, rocket, Parmesan | £15

SIDES

SKIN ON FRIES **VG/NGC** | £4.50

GARLIC BUTTER FRIES **V/VG/NGC** | £5

TRUFFLE & PARMESAN FRIES **V/NGC** | £5.50

TRIPLE MAC & CHEESE **V** | £7

DESSERTS

GINGERBREAD PUDDING **V/*VG/NGC**

Devon clotted cream, candied walnuts | £8

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

3 Scoops. Ask your server for today's selection | £5.50

WHITE CHOCOLATE & RASPBERRY CHEESECAKE **V**

Seasonal berry compote | £8

CHURROS **V**

Cinnamon sugar, salted caramel sauce | £7

V VEGETARIAN **VG** VEGAN **NGC** NON-GLUTEN CONTAINING

* = can be modified for respective diets (ie ***NGC** = these dishes can be made non gluten containing. Please note that they have been made in an environment that does contain gluten ingredients. And that this menu does not include all ingredients for allergens). 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.