

18
BAR 19

WATERLOO PLACE, EDINBURGH

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NIBBLES

Gordal or Puttanesca Olives ^{v/vg}	Smoked Almonds or Truffle Nuts ^{v/vg}	Sourdough with Whipped Salted Butter ^{v/vg}	Puffed Pork Skin with Morita Chilli & Lime	Truffle Salami or Saucisson with Cornichons
<u>6</u>	<u>5</u>	<u>6</u>	<u>8</u>	<u>9</u>

SMALL PLATES

Burrata with Truffle Honey, Toasted Sourdough Crumbs & Thyme Butter ^{v/vg}	14
Balvenie Smoked Salmon Tartare with Caper, Lemon, Kewpie Mayonnaise & Quail's Egg	16
White Bean Hummus with Green Tahini, Dukkha & Toast ^{v/vg}	9
Crayfish with Toasted Sourdough Rye, Sauce Gribiche & Herring Roe	12
Rump Fillet Tataki with Ponzu, Cucumber, Spring Onion & Crispy Garlic	14
Cheese Stuffed Green Peppers with Morita Adobo & Lime ^v	11

BOARDS

Charcuterie with Terrine, Remoulade, Balsamic Onions, Cornichons & Mustard	Hot Smoked Salmon with Balvenie Cold Smoked Salmon, Crayfish & Sauce Gribiche	Scottish Cheeses with Fig, Poached Quince, Grapes & Crackers ^v
<u>26</u>	<u>26</u>	<u>28</u>

SWEET

Dark Chocolate & Sea Salt Brownie with Crème Fraîche ^v	9
Spiced Sticky Toffee Pudding with Sherry Custard ^{v/vg}	9
Selection of Petit Fours ^v	5
Pear, Cherry & Almond Tart with Clotted Cream Ice Cream ^v	9
Matcha Tea Crème Brûlée ^v	9

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

^{v/vg} :Vegetarian/Vegan Friendly