

THE BRASSERIE

2 COURSES - £22 | 3 COURSES - £27

APERITIF

HUGO SPRITZ <i>Edinburgh Gin Elderflower Liqueur Prosecco Soda Fresh Mint</i>	£8	BERRI SPRITZ <i>Edinburgh Gin Raspberry Liqueur Prosecco Soda Fresh Raspberries</i>	£8	MOJITO <i>Havana Club Añejo 3 Lime Sugar Mint Soda</i>	£9.5
RUBI SPRITZ <i>Edinburgh Gin Rhubarb & Ginger Liqueur Prosecco Ginger Ale</i>	£8	OLD FASHIONED <i>Makers Mark Bitters Brown Sugar</i>	£9.5	PASSIONFRUIT MARTINI <i>Absolut Vanilia Passoã Pineapple Juice</i>	£9.5

STARTERS

GARLIC, ROSEMARY & SEA SALT FOCACCIA <i>whipped truffle & parmesan butter</i>	£5	DUO OF SMOKED SALMON <i>hot smoked and cold smoked salmon, sauce gribiche, lemon, toasted sourdough</i> <i>- a supplement of £3.00 applies when dish is selected as part of a two or three course set menu</i>	£11	CHARCUTERIE PLATTER (sharing) <i>cured Bayonne ham, saucisson and ham torchon, organic brie, blue cheese, mixed olives, truffle parmesan butter, focaccia, cornichons, onion chutney</i> <i>- excluded from 2 & 3 course set menus</i>	£22
CHICKEN LIVER PARFAIT <i>caramelized onion chutney, toasted brioche</i>	£7	FILO BAKED BRIE <i>cranberry purée, candied walnut, Belgian endive salad</i>	£9	BATTERED SHIMEJI MUSHROOMS <i>blue cheese dip</i>	£9
PEA, COURGETTE & MINT SOUP <i>grilled focaccia</i>	£7				

MAINS

FISH & CHIPS <i>battered east coast haddock, rustic fries, mushy peas, tartare sauce, lemon</i>	£17
ROAST CHICKEN <i>potato dauphinoise, sweetcorn purée, roast carrots, tarragon oil</i>	£17
GRILLED PORK CHOP <i>Mediterranean bean cassoulet, fennel & orange salad</i>	£18
POTATO GNOCCHI <i>cherry tomatoes, tenderstem broccoli, balsamic vinegar reduction, parmesan, basil</i>	£16
PAN FRIED STONE BASS <i>sauce vierge, sautéed potatoes</i> <i>- a supplement of £6.00 applies when this dish is selected as part of a two or three course set menu</i>	£23
STEAK FRITES <i>8oz flat iron steak, pommes frites, roast cherry vine tomatoes, onion rings, peppercorn sauce or garlic butter</i> <i>- a supplement of £7.00 applies when this dish is selected as part of a two or three course set menu</i>	£24
GRILLED CHICKEN SALAD <i>bulgur wheat, baby gem, avocado, feta, pea shoots, tarragon buttermilk dressing</i>	£15
BAYONNE HAM SALAD <i>mixed tomatoes, green beans, boiled egg, rocket, parmesan, balsamic dressing</i>	£15.5
PROVENCAL FLATBREAD <i>with ratatouille & garlic Boursin cheese</i>	£13
ROASTED MUSHROOM & BAYONNE HAM FLATBREAD <i>with truffle dressing</i>	£13

BURGERS

BRASSERIE CHEESEBURGER WITH BACON <i>Scotch beef burger, brioche burger bun, baby gem, beef tomato, crispy bacon, truffle mayonnaise, pickle, Gruyère, pommes frites</i>	£17
BEETROOT, RED PEPPER & QUINOA BURGER <i>tomato & chilli jam, vegan burger bun, onion rings, baby gem, pommes frites</i>	£16

SIDES

CHARRED TENDERSTEM BROCCOLI	£5.5
GRATIN DAUPHINOISE	£4
ONION RINGS	£4
POMMES FRITES	£4
PARMESAN TRUFFLE FRITES	£4.5
GARLIC FLATBREAD <i>with confit garlic & toasted almonds</i>	£7

INVISIBLE CHIPS	£2
<i>Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.</i>	

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.