IN ROOM DINING

SOUPS & SANDWICHES

French Onion Soup 11
with Gruyère & Roquefort Croutons

Jerusalem Artichoke Velouté 10
with Truffle & Sourdough [v]

Croque Monsieur 14
Honey-Glazed Ham, Comté, Béchamel, Green Salad & French Dressing

Smoked Salmon Tartine 18
Smoked Salmon, Crème Fraîche, Dill & Lemon
with Green Salad & French Dressing

Mushroom Tartine 14
Garlic Mushrooms & Herb Cream with Green Salad & French Dressing [v]

Chicken Club Sandwich 16
Butter-Poached Chicken Breast, Smoked Streaky Bacon, Cheddar Cheese, Beef Tomato, Baby Gem & Fried Egg with Dijon Mustard Mayonnaise on Toasted Sourdough Rye & Pommes Frites

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 a member of staff 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/gf : Vegetarian/Vegan/Gluten Free
v*/vg*/gf* : Vegetarian/Vegan/Gluten Free available on request

GRAZING BOARDS

Cheeseboard 26
Selection of Scottish Cheeses *with* Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps [v]

Charcuterie Board 28
with Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

Charcuterie & Cheese Board 34
Selection of Scottish Cheeses *with* Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

MAINS

Beef Burger 22
Aberdeen Angus Beef, Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce *on a* Brioche Bun *with* Pommes Frites

Vegan Burger 18
Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce *on a* Vegan Bun *with* Pommes Frites [vg]

Fish & Chips 22
Battered East Coast Haddock *with* Pommes Frites, Tartare Sauce, Lemon & Peas

8oz Flat Iron Steak 28
8oz J. Gilmour Flat Iron Steak, Watercress & Pommes Frites *with* Peppercorn *or* Béarnaise Sauce [gf]

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DESSERTS

Apple Tarte Tatin 12
with Vanilla Ice Cream [v]
(Made fresh to order - please allow around 20 minutes for the perfect finish)

Dark Chocolate Orange Delice 14
with Whisky Ice Cream [v/gf]

Sticky Toffee Pudding 10
with Muscovado Caramel Sauce *&* Vanilla Ice Cream [v]

Blood Orange Panna Cotta 12
with Blood Orange Gel *&* Pistachio Crumb [v]

Selection of Scottish Cheese 15
with Quince Paste, Tapenade, Biscuits *&* Sourdough Crisp [v/gf*]

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COCKTAILS

MODERN CLASSICS



Piquante Margarita 12

Cool but hot, the classic margarita with a hint of chilli and cucumber to quench the fire.

Los Arcos Tequila, Jalapeño Infused Agave Syrup, Fresh Cucumber, Lime



Apples on Apples 12

More layers of apples than a tarte tatin. To be precise, five layers, with a mix of French and Scottish varieties bringing depth and a fresh complexity.

Pere Magloire Pommeau, Julien Fremont Calvados, Apple Cider Vinegar, Lucky Liqueurs Apple, Scottish Cider and a Pinch of Salt



Watermelon Gimlet 12

Bright, crisp and refreshing - a cool hit of watermelon lifted with lime and a whisper of mint.

Edinburgh Gin, Watermelon Liqueur, Fresh Lime, Mint



Passionfruit Gimlet 12

A mash up of a crowd favourite and a cocktail from the first golden age of cocktails. Fruity, sophisticated and fresh.

Absolut Raspberri, Cocchi Americano, 1819 Passionfruit Cordial



*Praline Espresso** 12

Almond and hazelnut, honey and espresso shaken to foaming perfection and served with freshly grated chocolate.

Portobello Road Vodka, Espresso, Frangelico, Mr Black Coffee Liqueur, Salted Honey, Grated Chocolate

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SPRITZ



Hugo Spritz 12

Floral and aromatic elderflower classic with citrus and tropical flavours, paired with a little fizz.

St. Germain Elderflower Liqueur, Prosecco, Soda

BOLD & RICH FLAVOURS

*Dubbel Malted Old Fashioned** 15

A mix of brewing, distilling and blending traditions. Dark and malty, Dubbel Trappist Ale Syrup mixed with one of the latest offerings from award winning Leith whisky blender Woven.



House Made Dubbel Trappist Ale Syrup, Woven Homemade Whisky, Angostura Bitters

Negroni Au Framboise 12

Bold, bright and berry-forward. A summery raspberry-laced twist on the classic, balancing sweetness, bitterness and depth.



Edinburgh Gin, Chambord, Campari, Dolin Chamberyzette

NON-ALCOHOLIC



Le Verger 12

Fresh, floral and orchard-bright - a light, elegant mix of apple, elderflower and citrus with a crisp, clean finish.

Tanqueray 0.0%, Apple Juice, Elderflower Cordial, Fresh Lemon, Franklin & Sons Soda Water

Cocktails marked with * contain allergens. For allergen or dietary advice, please speak to a member of our team before ordering.

WINE

LES BULLES

	125ml Glass	Bottle
Masottina Collezione 96 Brut NV *Prosecco DOC from Veneto, Italy*	7.1	42
Masottina Collezione 96 Rosé Brut NV *Prosecco Rosé DOC from Veneto, Italy*	7.1	42
Lanson, Le Black Création, NV *Champagne from Reims, Montagne de Reims*	15.5	89

BLANC

	125ml Glass	175ml Glass	Bottle
Pinot Grigio, Elfo, Sacchetto *Pinot Grigio from Veneto, Italy*	6	8	34
Sauvignon de Touraine, 2024, Les Petits Faiteaux *Sauvignon Blanc from Touraine, Loire, France*	7.7	10.8	46
Les Colombiers, 2023, Villa Noria org *Chardonnay from Languedoc, France*	8.5	11.7	50
Chevanceau, 2023 *Vermentino from Vin de France*	6	7.85	33.5

org : Organic Winemaking

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ROUGE

	125ml Glass	175ml Glass	Bottle
Bordeaux, La Petite Lestrille, NV org Merlot *from* Bordeaux, France	8.2	11.3	48
Cahors, Prieure de Cénac, Les Vignobles St Didier Parnac Malbec *from* Cahors, France	9.2	12.65	54
Chevanceau, 2023 Marselan *from* Languedoc, France	5.9	8.2	35
Pays d'Oc, Les Colombiers, 2023, Villa Noria org Pinot Noir *from* Pays d'Oc, Languedoc, France	7.6	10.55	45

ROSÉ

	125ml Glass	175ml Glass	Bottle
Le Campuget Rosé, 2024 Syrah/Grenache Rosé *from* Languedoc, France	6	8.1	34.5
Sacchetto, 2023 Pinot Grigio Blush *from* Veneto, Italy	6.1	8.5	36
Ultimate Provence Rosé, 2023 org Côtes de Provence Rosé *from* Provence, France			77

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SPIRITS

VODKA

	ABV	Origin	25ml
Absolut Blue	40%	*Sweden*	4.7
Grey Goose	40%	*France*	6.2

GIN

Tanqueray	41.3%	*Scotland*	4.5
Plymouth	41.2%	*England*	4.6
Edinburgh Gin	41.5%	*Scotland*	4.8
Beefeater Pink	37.5%	*England*	4.6

RUM

Havana Club 3 Años	40%	*Cuba*	4.6
Bacardi Carta Blanca	37.5%	*Puerto Rico*	4.5
Appleton Estate 12 Year Old Rare Casks	43%	*Jamaica*	7

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BEER & CIDER

DRAUGHT BEER

			Pint
Birra Moretti	4.6%	*Italy*	7.5
Cruzcampo	4.4%	*Spain*	7.2
Beavertown *Neck Oil Session IPA*	4.3%	*England*	8
Stewart Brewing *Edinburgh Gold*	4.8%	*Scotland*	7.7

CANNED & BOTTLED

Stewart Brewing (330ml) *Hollyrood Pale Ale*	5%	*Scotland*	7.4
Stewart Brewing (330ml) *Black Dry Stout*	4.2%	*Scotland*	7.4
Heineken	5%	*Netherlands*	6
Estrella Damm (330ml) *Enidit*	4.8%	*Spain*	7.25
Guinness (520ml) *Surger*	4.1%	*Ireland*	7.5
Thistly Cross (500ml) *Traditional Cider*	4.4%	*Scotland*	8
Thistly Cross (500ml) *Scottish Fruits Cider*	3.4%	*Scotland*	8

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SOFT DRINKS & MIXERS

Belu Water 4.3
Still or Sparkling Water (750ml)

£1 of each sale of filtered water serves a real purpose. Belu give their profits to WaterAid and bring a more sustainable future to the table. Good for people. Good for the planet.

Fruit Juices by the Glass 2.7
Apple, Orange, Cranberry, Pineapple, Tomato

Appletiser *(275ml)* 4

Coca Cola *(330ml)* 4

Diet Coke/Coke Zero *(330ml)* 4

Irn Bru/Irn Bru Sugar Free *(330ml)* 4

Red Bull *(250ml)* 4.5

Franklin and Sons Mixers *(200ml)* 3.5
Tonic Water, Light Tonic Water, Ginger Ale, Ginger Beer, Lemonade, Soda Water

Coca Cola/Diet Coke Mixers *(200ml)* 3.5

Fruit Juice Mixers 1.6
Apple, Orange, Cranberry, Pineapple, Tomato

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