

IN ROOM DINING

NIBBLES

Baked Sourdough <i>with</i> Whipped Butter & Maldon Salt ^{v/vg*}	6
Puffed Pork Skin <i>with</i> Honey Dijon	6
Smoked Almonds ^{vg}	5
Mixed Olives ^{vg}	6
Truffle Salami	6

LIGHT BITES

French Onion Soup <i>with</i> Gruyère & Roquefort Croutons	8
Roasted Red Pepper & Tomato Soup <i>with</i> Sourdough ^{vg}	8
Balvenie Smoked Salmon <i>with</i> Toasted Sourdough, Sauce Gribiche, Lemon & Watercress	12

SMALL PLATES

Duck Confit Bonbon <i>with</i> Beetroot Purée	12
Polenta <i>with</i> Ratatouille & Sauce Entrecôte ^{v/vg*}	9
Tuna Niçoise <i>with</i> Green Beans, Baby Potatoes, Cherry Tomatoes, Black Olives, Boiled Free-Range Egg	12
Baby Gem <i>with</i> Bacon, Garlic, Pecorino & Sourdough Crumb ^{vg*}	10

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 : Vegetarian/Vegan

v*/vg* : Vegetarian/Vegan available on request

SANDWICHES

Club Sandwich	12
Butter Poached Chicken Breast, Smoked Streaky Bacon, Beef Tomato, Baby Gem, Fried Egg, Dijon Mustard Mayonnaise <i>on</i> Toasted Sourdough Rye <i>with</i> Pomme Frites	
Croque Monsieur	12
Jambon de Bayonne, Comte, Béchamel, Green Salad & French Dressing	
Tartine	12
Warm Goats' Cheese & Truffle Honey, Green Salad & French Dressing ^v	

MAINS

Aberdeen Angus Beef Burger	19
<i>with</i> Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce <i>on a</i> Brioche Burger Bun <i>served with</i> Koffmann Chips	
Vegan Burger	18
<i>with</i> Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce <i>on a</i> Vegan Burger Bun, <i>served with</i> Pommes Frites ^{vg}	
Battered East Coast Haddock	19
<i>with</i> Pommes Frites, Tartare Sauce, Lemon & Peas	
Fried Polenta	18
<i>with</i> Spring Greens, White Bean Purée & Sauce Entrecôte ^{v/vg*}	
8oz Flat Iron Steak	26
<i>with</i> Pommes Frites, Watercress & Peppercorn Sauce <i>or</i> Béarnaise Sauce	

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BOARDS

Cheese Board	24
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits <i>&</i> Sourdough Crisps ^v	
Charcuterie Board	24
Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons <i>&</i> Toasted Sourdough	
Charcuterie and Cheese Board	30
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons <i>&</i> Toasted Sourdough	

DESSERT

Belgian Waffles <i>with</i> Milk Chocolate Sauce <i>&</i> Vanilla Ice Cream <i>or</i> Banana <i>&</i> Caramel Sauce ^v	9
Dark Chocolate Mousse <i>with</i> Caramel <i>&</i> Crème Fraîche ^v	9
Sticky Toffee Pudding <i>with</i> Muscovado Caramel Sauce <i>&</i> Vanilla Ice Cream ^v	9
Mixed Berry Clafouti Tart <i>with</i> Crème Anglaise ^v	9
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Fig, Quince Paste, Tapenade, Biscuits <i>&</i> Sourdough Crisp ^v	14

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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



Passionfruit Gimlet

12

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

Lind & Lime Gin, Cocchi Americano, 1819 Passionfruit Cordial, Lucky Liqueurs Passionfruit and Bubbles



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

Cocktails marked with * contain allergens.
Please speak to a member of staff for more allergen information.

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 Chocolat

12

Rich and indulgent chocolate balanced with the bitter orange and rich berry flavours of the classic negroni.

*Lind & Lime Gin, Cocchi Vermouth di Torino, Campari,
Lucky Liqueurs Cacao, Bob's Chocolate Bitters*

NON-ALCOHOLIC



Champagne Cobbler

8

Selbach-Oster Non-Alc Sparkling Wine served with grapes and cut with Three Spirits Livener.

*Selbach-Oster Non Alcoholic Sparkling Wine,
Three Spirit Livener, Grapes, Orange and Lemon*

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WINE

LES BULLES	125ml Glass	Bottle
Masottina Collezione 96 Brut NV Prosecco DOC <i>from</i> Veneto, Italy	7.5	38
Lanson, Le Black Création NV Champagne <i>from</i> Reims, Montagne de Reims	13.5	80

BLANC	125ml Glass	175ml Glass	Bottle
Alpha Zeta, 2024 Pinot Grigio <i>from</i> Veneto, Italy	5.75	8	34
Sauvignon de Touraine, 2024 Sauvignon Blanc <i>from</i> Touraine, Loire, France	7.2	10.1	43
Les Colombiers, 2023 <i>org</i> Chardonnay <i>from</i> Villa Noria, Languedoc, France	7.9	11	47
Chevanceau, 2023 Vermentino <i>from</i> France	5.2	7.3	31

ROUGE	125ml Glass	175ml Glass	Bottle
La Petite Lestrille, NV ^{org} Merlot <i>from</i> Bordeaux, France	7.5	10.5	45
Causse du Théron Terasse, 2022 ^{org} Malbec <i>from</i> Cahors, South West France	9	12.6	54
Chevanceau, 2023 Marselan <i>from</i> Languedoc, France	5.5	7.75	33
Les Colombiers, 2023 ^{org} Pinot Noir <i>from</i> Pays d'Oc, Languedoc, France	7	9.8	42

ROSÉ	125ml Glass	175ml Glass	Bottle
Sacchetto, 2023 Pinot Grigio Blush <i>from</i> Veneto, Italy	5.75	8	33
Le Campuget, 2024 Syrah/Grenache Rosé <i>from</i> Languedoc, France	5.4	7.5	32
Ultimate Provence Rosé, 2023 ^{org} Rosé <i>from</i> Côtes de Provence, France			72

SPIRITS

	ABV	Origin	25ml
VODKA			
Absolut Blue	40%	Sweden	4.5
Grey Goose Vodka	40%	France	5.8

GIN			
Plymouth	41.2%	England	4.2
Tanqueray	41.3%	Scotland	4.3
Edinburgh Gin	43%	Scotland	4.5

RUM			
Havana Club 3 Year Old	40%	Cuba	4.3
Bacardi 10 Year Old	40%	Puerto Rico	7
Appleton Estate 12 Year Old	43%	Jamaica	6.5

BEER & CIDER

DRAUGHT BEER			Pint
Birra Moretti	4.6%	Italy	7
Cruzcampo	4.4%	Spain	6.7
Beavertown Neck Oil Session IPA	4.3%	England	7.4
Stewart Brewing Edinburgh Gold	4.8%	Scotland	7.2
CANNED & BOTTLED			
Stewart Brewing (330ml) Hollyrood Pale Ale	5%	Scotland	6.9
Stewart Brewing (330ml) Black Dry Stout	4.2%	Scotland	6.9
Stewart Brewing (330ml) Scot Free Lager	<0.5%	Scotland	6.3
Estrella Damm (330ml) Enidit	4.8%	Spain	6.75
Guinness (520ml) Surger	4.1%	Ireland	7
Thistly Cross (500ml) Traditional Cider	4.4%	Scotland	7.5
Thistly Cross (500ml) Scottish Fruits Cider	3.4%	Scotland	7.5

SOFT DRINKS & MIXERS

Belu Water	4
Still or Sparkling Water (750ml)	
<i>£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.</i>	
Fruit Juices by the Glass	2.5
Apple, Orange, Cranberry, Pineapple, Tomato	
Appletiser (275ml)	3.7
Coca Cola (330ml)	3.8
Diet Coke/Coke Zero (330ml)	3.7
Irn Bru/Irn Bru Sugar Free (330ml)	3.7
Red Bull (250ml)	4.2
Franklin and Sons Mixers (200ml)	3.2
Tonic Water, Light Tonic Water, Ginger Ale, Ginger Beer, Lemonade, Soda Water	
Coca Cola/Diet Coke Mixers (200ml)	3.2
Fruit Juice Mixers	1.5
Apple, Orange, Cranberry, Pineapple, Tomato	