

IN ROOM DINING

SOUPS

French Onion Soup	11
<i>with Gruyère & Roquefort Croutons</i>	
Pea & Mint Soup	9
<i>with Sourdough^{vg}</i>	

SALADS

Salade Lyonnaise	22
<i>with Duck Confit, Bacon Lardons, Frisée, Poached Egg & Croutons</i>	
Salade De Chèvre	20
<i>with Goat's Cheese, Walnuts, Honey & Mixed Leaves^v</i>	

SANDWICHES

Croque Monsieur	14
<i>Honey-Glazed Ham, Comté, Béchamel, Green Salad & French Dressing</i>	
Smoked Salmon Tartine	18
<i>Smoked Salmon, Crème Fraîche, Dill, Lemon, Green Salad & French Dressing</i>	
Mushroom Tartine	14
<i>Garlic Mushrooms, Herb Cream, Green Salad & French Dressing^v</i>	

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

GRAZING BOARDS

Cheeseboard	26
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps ^v	
Charcuterie Board	28
Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough	
Charcuterie & Cheese Board	34
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 & Toasted Sourdough	

MAINS

Beef Burger	22
Aberdeen Angus Beef, Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce <i>served on a</i> Brioche Bun <i>with</i> Pommes Frites	
Vegan Burger	18
Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce <i>served on a</i> Vegan Bun <i>with</i> Pommes Frites ^{vg}	
Fish & Chips	22
Battered East Coast Haddock, Pommes Frites, Tartare Sauce, Lemon & Peas	
8oz Flat Iron Steak	28
8oz J. Gilmour Flat Iron Steak, Pommes Frites <i>with</i> Watercress & Peppercorn Sauce	

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

DESSERTS

Belgian Waffles	10
<i>with</i> Spiced Apple Compote & Rum Caramel Sauce ^{v, gf}	
Dark Chocolate Delice	12
<i>with</i> Hazelnut Praline, Cocoa Nib Tuile & Praline Ice Cream ^v	
Sticky Toffee Pudding	10
<i>with</i> Muscovado Caramel Sauce & Vanilla Ice Cream ^v	
Raspberry, White Chocolate & Almond Tart	10
<i>with</i> Vanilla Ice Cream ^v	
Selection of Scottish Cheeses	15
<i>with</i> Quince Paste, Tapenade, Biscuits & Sourdough Crisp ^v	

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 gf: gluten free
v*/vg*: Vegetarian/Vegan available on request

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

For allergen or dietary advice,
please speak to a member of our team before ordering.

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 <i>from</i> Veneto, Italy	7.1	42
Masottina Collezione 96 Rosé Brut NV Prosecco Rosé DOC <i>from</i> Veneto, Italy	7.1	42
Lanson, Le Black Création, NV Champagne <i>from</i> Reims, Montagne de Reims	15.5	89

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

^{org}: Organic Winemaking

For allergen or dietary advice, please speak to a member of our team before ordering.

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

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

^{org}: Organic Winemaking

For allergen or dietary advice, please speak to a member of our team before ordering.

SPIRITS

	<i>ABV</i>	<i>Origin</i>	<i>25ml</i>
VODKA			
<i>Absolut Blue</i>	40%	Sweden	4.7
<i>Grey Goose</i>	40%	France	6.2

GIN

<i>Tanqueray</i>	41.3%	Scotland	4.5
<i>Plymouth</i>	41.2%	England	4.6
<i>Edinburgh Gin</i>	43%	Scotland	4.8
<i>Beefeater Pink</i>	37.5%	England	4.6

RUM

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

For allergen or dietary advice, please speak to a member of our team before ordering.

BEER & CIDER

Pint

DRAUGHT BEER

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

For allergen or dietary advice, please speak to a member of our team before ordering.

SOFT DRINKS & MIXERS

Belu Water	4.3
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	2.7
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	

For allergen or dietary advice, please speak to a member of our team before ordering.