



a room in leith

seafood and game bistro bar

1A Dock Place, Leith, Edinburgh EH6 6LU



Fish

Loch Creran oysters on crushed ice, served naturally with shallot vinegar	Try Me! 2.50 3-some 7.20 Half Dozen 14.00 Dozen 27.00
Shetland scallops pan fried and served in the shell with garlic butter	Try Me 4.00 3-some 10.50 Half Dozen 20.00
Cullen Skink creamy smoked haddock, leek and tattie soup	Starter 5.45
Newhaven smoked salmon cannelloni with rocket and salsa verde	Starter 7.50
Shetland blue shell mussels choose your mussel sauce: - Thai green curry - Tomato, red pepper and white wine - Traditional marinière	Starter 9.75 Main (with chips) 15.00
Newhaven fish and chips beer battered haddock fillet with chips, lemon thyme garden peas & tartare sauce	11.50
Tatties and herring creamy smoked herring with warm apple, potato and bacon salad	11.50
Fisherman's pie Coley, salmon and smoked haddock with cheese mash and tenderstem brocolli	12.75
Pan fried Shetland scallops with smoked haddock risotto	19.50
Chargrilled monkfish, salmon and red pepper skewers with lemon and saffron mash, citrus and chilli aioli	20.00
Seafood and fish platter grilled salmon and monkfish skewer salt and pepper calamari bowl of blue shell mussels marinière Loch Creran oysters (as they come) pan seared Shetland scallops Newhaven oak smoked Scottish salmon cannelloni Belhaven 'hot smoked' trout smoked mackerel pâté aioli, salsa verde, Tabasco, wasabi and a wee bowl of chips	50.00

Game and meat

Seared wood pigeon breast and hedgerow salad with neipoort ruby port jus	Starter 7.50 Main 14.00
Haggis, neeps and tatties with onion chutney and Arran mustard cream	Starter 6.50 Main 12.50
Stornoway black pudding scotch egg with curried mayonnaise	Starter 6.50
Gamekeeper's pie Pheasant, grouse, venison sausage and smoked bacon with puff pastry, honeyed carrot puree and chips	12.75
Veniburger Burnside farmed venison burger in a seeded bun with either cheddar or strathdon blue cheese, bacon, onion relish, mayo and chips	13.50
Bacon wrapped chicken and haggis roulade with beer braised savoy cabbage and tarragon creamed mash	14.50
Seared hare fillet with a rabbit, scallion and wild mushroom bridie, rosemary roasted new potatoes and Thistly cross cider gravy	18.00
Pan roasted Newtonmore venison loin with celeriac mash, long stemmed brocolli and redcurrant jus	21.00
Chargrilled Sirloin steak and chips John Gilmours Borders farmed 10oz sir lion with sauteed wild mushrooms, cherry tomatoes and whisky peppercorn cream	26.50
Surf n' turf John Gilmours Borders farmed 10oz sir lion with mussels mariniere, Shetland scallops and chips	35.00
Game and meat platter pan roasted Highland venison loin beef and stout stew seared hare fillet Stornoway black pudding scotch egg jumbo grilled pork and venison sausages rabbit, scallion and wild mushroom bridies jug of whisky and peppercorn cream mustards and pickles and a wee bowl of chips	50.00

Order both game and seafood platters for the perfect Surf & Turf for 90.00 – Perfect for 4 sharing

Vegetarian and Vegan

Risotto (vegan on request) with white wine, wild mushrooms and scallion	Starter 5.50 Main 10.50
Macsweens vegetarian haggis, neeps and tatties with onion chutney and Arran mustard cream (vegan on request)	Starter 6.50 Main 12.50
Bowl of veggie mixed bean chilli (vegan) with chips and coriander oil sourdough toast - ADD cheddar for 1.00	10.50
Bowl of Thai green curry (vegan) red pepper, shallot, chilli, butternut squash and mangetout curry with lime wedges and crusty bread. Tell us if you want it spicy!	10.50
Whole baked brie Whole Clava brie baked with olive oil and herbs with cranberry sauce, red onion chutney, cornichons and bread and oatcakes for dunking	12.50

Nibbles and Sides

Haggis bonbons	6.25
Mac n' cheese	5.25
Big Gordal olives	5.00
Pork scratchings	2.50
Bread and butter	1.50
Hand cut chips	3.50
Greens	3.50
Side Salad	3.50

Big Scottish cheese wedges (NF)
with red onion chutney and Peter's yard biscuits

Choose from:		
Kintyre Plain Jane	Strathdon blue	Clava organic brie
One wedge 5.00	Two wedges 9.50	Three wedges 14.00

Any special dietary requirements or food allergies, please ask for one of our dietary menus. We use rape seed oil in all our frying.
All our food is fresh and locally sourced and prepared daily in our kitchen. When we run out, we run out.
Although we endeavour to guarantee our dietary menus, due to the nature of our kitchens, we cannot guarantee that we are a gluten free or nut free