



SMALL PLATES

SOUP & SOURDOUGH Please ask staff for todays special (ve & gfo)	£4.95
SOURDOUGH BREAD & OLIVES Olive oil, seasonal dip & dukkah (ve & n)	£4.95
ISLE OF WIGHT TOMATO BRUSCHETTA Sourdough & pickled red onion (ve & gfo) - add Kedar Scottish Mozzarella	£5.45 £1.50
BEEF BRISKET CROSTINI Apple, horseradish & Phantassie rocket (gfo)	£5.95
CRISPY POLENTA & PICKLED VEGETABLE SALAD Seaweed salt yoghurt (vg & gf)	£4.95
TOBERMORY TROUT TARTARE Parmesan toast (gfo)	£6.95
ASPARAGUS, WILD GARLIC & PEA SAMOSA Tomato chilli chutney (ve)	£5.95

SIDES

JERSEY ROYAL POTATOES WITH BUTTERED SEASONAL GREENS (v)	£4.50
CRISPY POLENTA CHIPS WITH BLACK GARLIC AIOLI (v)	£4
PICKLED VEGETABLES WITH SALTED SEAWEED YOGHURT (v)	£3.50

MAINS

LAMB RUMP Spiced tomato & apricot quinoa with raita (gf)	£14.95
SALMON ROULADE Charred corn, broad bean & tomato salad (gf)	£10.95
FIFE BUFFALO BURGER Black garlic aioli & seasonal salad - add dry cured smoked bacon - Kedar Scottish Mozzarella - Blue Murder - Barwheys Cheddar	£11.95 £1.50
BLACK GARLIC & NOODLE BROTH Courgette noodles, asparagus, tomato, chilli & coriander in a spiced broth (ve & gf)	£9.95
KEDGEREE JERSEY ROYAL SALAD Smoked haddock, Jersey Royals, green peas, curried dressing & a soft boiled egg (gf)	£11.95
HARVEST PLATE (ve) Seasonal vegetable terrine, sourdough bread wild garlic & cress dip, piccalilli, salad, pickled vegetables, spiced quinoa & crispy polenta	£11.95
PLOUGHMANS PLATE Puddledub pork pie, East Coast Cured salami, Barwheys cheddar, spiced & herb butter, sourdough bread, salad, piccalilli, chutney & oatcakes	£13.95

We source our food responsibly, supporting small local food producers and suppliers. Organic, local and sustainable produce will feature across the menu, changing slightly depending on season and what our local farms and suppliers have available

We will try our best to cater for all dietary requirements, please have a chat to our staff about different options. Whilst many of our recipes do not contain allergens, our kitchen does process them. **vg-vegetarian, ve-vegan, gf-gluten free, gfo-gluten free option, n-contains nuts**



Meet Our Producers

Williams & Johnson Coffee Co

Todd and Zach, two young men with a love of good coffee, roasting beans here in Leith. By focusing on single origin and seasonal blends that change throughout the year they are able to keep it interesting as well as fresh. They source their coffee through Nordic Approach, a company that offers transparency throughout the chain and ensure producers receive premiums for their crops.

Pekoe Tea

Pekoe Tea of Edinburgh was established in 2006. They build strong relationships with their suppliers from around the world and trade ethically with small companies and estates, guaranteeing the freshest and highest quality teas available.

Puddledub

As a fourth-generation family run business, the Mitchell family have been farming at Clentrie Farm by Auchtertool since 1904. Their pigs are fed on barley and bedded on loose straw, which they grow themselves. They give the animals the care and attention they need to have a 'happy' life.

Phantassie Organics

Phantassie is based just 25 miles from Edinburgh. They grow using natural compost and manure, using crop rotation, green manuring and companion planting to aid the strength and fertility of the soil. They use absolutely no chemical sprays, fertilisers or pesticides. We also get our organic eggs from their really happy chickens. Any produce they don't grow themselves is sourced from other certified organic producers.

Mossgiel Farm

Mossgiel is a third generation family run dairy farm which supplies the milk for our exceptional coffee and tea. The farm is in Ayrshire on the historical pastures of Robert Burns. They produce a non-homogenized milk, a process that allows the natural effect of a 'cream top', creating a taste that has almost been forgotten due to the standardization of modern milk.

Company Bakery

Company Bakery based in Leith is a collaboration between five passionate individuals that believe real Scottish bread should be celebrated. Regularly milling local and heritage grains to create a whole wheat flour that is both nutritious and delicious. Taking three days to make, their long ferment sourdough is a real labour of love.

East Coast Cured

East Coast Cured is a family charcuterie business based in Leith, specialising in the production of traditional, and contemporary, slow cured Scottish pork, beef, venison and poultry. They believe passionately that the true craft of curing means taking produce of the highest quality and with skill, patience and time, creating something truly exceptional.

Kedar Cheese Co

At Beyond the Burn Farm in Dumfriesshire, the Kedar Cheese Co. is taking advantage of an extraordinary combination of wet and mild southwest weather, clover rich rye grass and organic pedigree brown swiss cows. The result is a deliciously fresh rich and creamy organic mozzarella that defies the odds by being both soft and firm at the same time.

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