



SURF
& TURF
HOLYROOD

Bites & starters

Selection of breads, olives, balsamic & olive oil	£4
Surf & Turf Caesar with crisp gem lettuce, beef croutons, anchovies & parmesan	£8
John Ross junior smoked salmon	£12
Wild mushroom velouté, celeriac crisp	£7
Roasted red pepper & sweet chilli sushi	£6.50



Eden Mill & seafood

Carlingford Oysters & pickled cucumber	£4 each
Scottish hand-picked scallops	£12
Whole Scottish langoustines	£POA



From the farm

Sml/Lrg

Spicy beef fillet tails	£10/£20
Surf & Turf charcuterie platter	£12/£24
Smoked wild boar, Arbroath smokie paté, smoked sliced beef, smoked Scottish mussels, home pickled cucumber	
Crispy chicken wings	£6/£12



Sharing platters

Scottish beach on a platter	£60
Grilled whole sea bass, hand picked mussels, crab croquette, fresh oysters, pickled seafood slaw, crispy seaweed, tossed new potato, Hollandaise sauce	
Taste of Scotland farms platter	£50
Scottish brisket beef slow cooked, haggis bon bons, stovies, turnip, sautéed broccoli, carrots & leeks. Eden Mill whisky sauce	

World-Renowned Aberdeen Angus beef

The Aberdeen Angus breed was developed in the early part of the 19th century from the polled and predominantly black cattle of north east Scotland, known locally as “doddies” and “hummlies”.

Now Aberdeen Angus is the most sought after beef in the world and we pride ourselves in only using the finest Aberdeen Angus breed.

Surf & Turf Signature Dishes

32-Day aged fillet, garlic mushroom,
Lobster tail, Pont neuf potato

£64

32-Day aged 200g Scottish sirloin, BBQ salt
rubbed, langoustines, garlic mushroom,
grilled tomato

£50

French onion & foie gras velouté,
seared scallop

£9

Our steaks are cut to the size you want

	200g	350g	500g	1000g
32-day aged rib eye	£20	£35	£45	£85
32-day aged sirloin	£30	£40	£50	£95
32-day aged fillet	£35	£45	£70	£130

Add the best of Scottish Surf to your Turf

Scottish lobster tails	£20
Scottish scallops	£10
Scottish langoustines	£12

We serve all our prime cut steaks with roasted
bone marrow & vine tomato

Salt rub for your meat

Himalayan salt & olive | BBQ | Togarashi | Chilli & garlic

Sides for your steak

Creamy mashed potato	£4
Broccoli hollandaise	£3.50
Truffle fries	£4.50
French fries	£4
Sweet potato fries	£6

Sauce for your steak

Sweet & sour	£4
Peppercorn	£4.50
Bearnaise	£4
Diane	£4

Classics

Steak-frites: Tender Scottish rump served with fries, salad & peppercorn sauce	£25
Chargrilled corn-fed chicken, select two side dishes of your choice to accompany	£22
Scottish brisket beef slow cooked, creamy mash, haggis bon bon	£18



Vegetarian dishes

Hand picked herb risotto samphire	£7
Wild garlic gnocchi, pomegranate, heritage tomato	£8

(Flatbreads)

Garlic, red onion, pesto	£12
Tomato, olive, basil	£12
Pineapple, mozzarella, chilli	£13



From the sea

Highland fish whole & half lobster	£POA
Grilled tuna loin, caper, Jersey royals, rouille	£20
Wild halibut, cock-a-leekie velouté, Ratte potato	£20
Scottish salmon steak on the bone	£18
Wild monkfish, wild garlic, morel, asparagus	£22

