



BITES / SNACKS/ SHARERS

Turkey meatballs salmorejo, red pepper sauce	£6
Gordal olives supernature oil, sea salt (Vg, NGCIO)	£4.50
Haggis bon bons bourbon crème fraîche	£6
Chef's rosemary focaccia Edinburgh butter (V, NGCIO)	£5

TO START

Chef's seasonal soup rosemary focaccia, Edinburgh butter (Vg, NGCIO)	£6.50
Crayfish cocktail smoked tomato, avocado, iceberg, granary bread	£12
Crispy chicken wings bahara spices, yemenite hot sauce, blue cheese dipping sauce	£8
Cauliflower Fritters herb gremolata, crème fraiche (V)	£8
Spiced Herb falafel hummus, brown butter, sundried tomato, almonds	£7.50
Chicken liver parfait cherry syrup, pistachio, brioche (NGCIO)	£9.50
Grilled beetroot saffron & gazpacho gel, garlic toum	£8
Smoked haddock Cullen skink parsley oil, chef's focaccia	£9.50
Spicy marinated ribs Singapore style coffee sauce, spring onion	£9

LUNCH TIME (served 12pm to 4pm) Each sandwich served with seasonal soup or skinny fries

Winton croque monsieur honey glazed ham, Parmesan & Gruyere béchamel	£14
Make it a madame – Add a Fried Egg £2	
Winton croque Florentine baby leaf spinach, Parmesan & Gruyere béchamel (V)	£13
Make it a madame – Add a Fried Egg £2	
Crayfish marie rose ciabatta cucumber, smoked tomato, avocado	£13
Black bean & chilli taco vegan queso, avocado purée, grilled lime, coriander (Vg)	£13
Braised beef birria taco aromatic braised beef, birria sauce, crème fraîche	£14

Vg = Vegan. NGCIO= can be modified to become NGCI. V=Vegetarian. Due to the nature of our cooking and size of our kitchen we cannot guarantee that any items are 100% free of any allergenic substances. Please make your server aware of any allergies when ordering.

There is no Service Charge but gratuities are gratefully received and are split with the whole team. All prices are Inclusive of VAT.



THE CLASSICS

Fish & chips Peterhead haddock, tartar sauce, pea purée, triple cooked chips (NGCIO)	£14/19
Winton steak & Guinness pie parsley and garlic mash, green beans	£19
Steamed Shetland mussels white wine, thyme & garlic sauce, lemon, skinny fries (NGCIO)	£19
Borders' beef & bone marrow burger sweet cure streaky bacon, truffle aioli, smoked applewood, truffle and parmesan fries (NGCIO)	£18
Winton mac & cheese Applewood, Gruyere, Parmesan served with focaccia garlic bread, caramelised onion crumb, rocket & cherry tomato salad	£15
Steak & chips grilled borders bavette of beef, herb crusted tomato, rocket, fries, your choice of béarnaise or whisky peppercorn sauce	£23

SEASONAL MAINS

Grilled venison steak Peruvian spices, Jerusalem artichoke, spinach, peppercorn (NGCIO)	£28
Pan roast hake fillet Lyonnaise potatoes, lemon brown butter, smoked tomato, chorizo	£19
Roast shallot & barley risotto roasted & pickled rainbow carrots	£17
Savoy wrapped cod loin spiced red lentils, white wine velouté, dill oil	£24
Roast Gilmour's chicken breast sweetcorn purée, green beans, parsley & garlic mash, red wine jus	£20

SIDES

Triple cooked chips chippy sauce (Vg)	£4
Truffle and Parmesan fries truffle aioli (NGCIO)	£5
Parsley & garlic mashed potatoes	£4
Winton mac & cheese onion crumb	£6
Green beans garlic & chilli oil	£4

DESSERTS

Very sticky toffee pudding caramelised banana, toffee sauce, vanilla ice cream (V, NGCIO)	£8
Dark Chocolate Fondant hazelnut praline, chocolate tuille, malt ice cream (V)	£8
Raspberry entremet cake oat shortbread, honey mousse, tablet ice cream, honey tuille	£8
Rum-roast pineapple coconut sorbet, brown sugar & rum glaze, coriander	£7
Selection of Di Rollo ice cream & sorbets (V,NGCIO)	£6
Three Scottish cheeses frozen grapes, red onion jam, sourdough crackers (V, NGCIO)	£12

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