



Red Wine

	175ml	Bottle
Canapi Nero d'Avola, Italy	5.75	24.45
<i>Red ripe berries and soft tannins</i>		
Finca Manzanos Rioja Crianza, Spain	7.60	32.50
<i>Fruity and well balanced with sensations of raspberries and vanilla</i>		
Wilderness organic Shiraz, Australia	7.00	29.95
<i>Dark black fruit aromas with great length</i>		
Henry Fessy Beaujolais Villages, France	6.95	29.50
<i>Raspberry and cherry on the nose follow through to the palate.</i>		
Anubis Malbec, Argentina	7.05	29.50
<i>A fine malbec with mature red fruits and hints of chocolate</i>		
Santa Luz 'Alba' Merlot, Chile	5.10	21.50
<i>Medium bodied, cherry and hints of vanilla.</i>		
Raats Cabernet Franc, South Africa		34.25
Stella Bella Cabernet Sauvignon, Margaret River Australia		49.75
Latium Morini Valpolicella, Italy		39.00
Paolo Leo Passitivo Primitivo, Italy		29.00
Baron Phillippe de Rothschild Pinot Noir, France		26.95
Domaine Saissac Cabernet Sauvignon, France		25.75
Integro Organic Negroamaro, Puglia Italy		32.00
Aria de Caiarossa, Toscana Italy 2012		61.75
Tinto Pesquera Crianza, Ribera del Duero Spain 2015		54.95
Lathuiliere Gravallon Morgon Corcelette, Rhone Fr 2015		39.50
Cockburns of Leith Reserve Claret, Bordeaux Fr 2015		28.50

Rosé Wine

Delheim Pinotage, Stellenbosch SA		29.50
<i>Vibrant light pink. Concentrated cranberry & pomegranate aromas.</i>		
Chateau Routas Coteaux Vaouis en Provence, Fr	6.90	29.50
<i>Watermelon & ripe peach aromas. Wild strawberries and mineral notes.</i>		
Marcel Martin, Pays D'Oc, Fr	5.75	24.50
<i>Lively and tasty on the palate, round and fruity.</i>		

House Spirits

Smirnoff, Gordons, Bacardi, Famous Grouse, Morgans Spiced.

A wide range of other spirits are available. Please ask your server.

White Wine

	175ml	Bottle
Sanzania Pinot Grigio, Romania	5.30	22.50
<i>Sustainably farmed. Zesty with complimentary peach & melon flavours</i>		
The Accomplice Chardonnay, Australia	5.85	24.95
<i>Soft with a creamy texture. Balanced by acidity and a hint of oak</i>		
Marquis de Goulaine Sauvignon Blanc, Loire Fr	6.80	29.00
<i>Crisp Aromatic and dry with distinctive floral aromas</i>		
Courtesan Riesling, Clare Valley Australia	7.75	32.95
<i>All the lime and elderflower you would expect from great riesling</i>		
Domaine Fichet Macon-Villages, Burgundy France	9.50	40.45
<i>A fruity chardonnay with a perfect balance of acidity and minerality</i>		
Tourmaline Muscadet Sur Lie, France	6.55	27.75
<i>With a refreshing natural spritz, ripe fruits and fine minerality</i>		
Santa Luz 'Alba' Sauvignon Blanc, Chile	5.10	21.50
Finca Manzanos Rioja Blanco, Spain		26.50
Giesen Estate Sauvignon Blanc, Marlborough NZ		32.95
Cape Dream Chenin Blanc, South Africa		22.50
Massalagne Picpoul de Pinet, France		29.50
Elysian Springs Honey Block Chardonnay, Australia		37.95
Granbazan Etiqueta Verde Albarino, DO Rias Biaxas Spain		36.00
Domaine Pierre Labet Mersault, France		65.95
Cantina Meran Weissburgunder, Italy		42.00
Casa Marin Sauvignon Gris, Chile		47.50

Champagne

	125ml	Bottle
Joseph Perrier Cuvee Royale Grand Marque NV	9.25	49.95
<i>Green apple & peach with roundness & length. An excellent aperitif</i>		
Joseph Perrier Brut Rose NV		70.00
<i>Ripe red fruits, hints of violet & liquorice with a hint of mint.</i>		
Bollinger Special Cuvee		70.00
<i>Truly Iconic. Structure & length with pear, brioche & spicy aromas</i>		

Sparkling

La delfina prosecco Spumante, Italy	5.50	30.75
<i>Lightly fruity & properly dry. Clean & fresh</i>		
Villa Sandi Il Fresco Spumante Rosato, Italy	5.90	35.00
<i>Summer fruits and a dry finish</i>		
Marques De Monistrol Valhondo Cava Brut, Spain		30.75

Cocktails

Kir Royale 8.50
<i>Creme de Cassis topped with champagne</i>
Bellini 6.50
<i>White peach puree and prosecco</i>
Aperol Spritz 7.75
Espresso Martini 7.50
Classic Old Fashioned 8.50

Draught Beer & Cider

Deuchars IPA, Edinburgh Scotland (3.8%)	4.50
Guinness Stout, Dublin Ireland (4.1%)	5.00
Tennents Lager, Glasgow Scotland (4%)	4.60
Paolozzi Lager, Edinburgh Scotland (5.2%)	5.50
Heineken Lager, Amsterdam Holland (5%)	5.30
Coast to Coast Pale Ale, Edinburgh (4.6%)	5.10
Stewarts Edinburgh Gold, Edinburgh (4.8%)	4.50
Maltsmiths IPA, Edinburgh (4.6%)	5.25
Orchard Thieves Cider, England(4.5%)	5.00

Bottled Beer and Cider

Budvar, Czech Reublic, 500ml	4.95
Peroni Nastro Azzurro, Italy, 330ml	4.20
Sol, Mexico, 330ml	4.00
Genius Lager, Scotland, 330ml (can)	3.75
Innis and Gunn Blood Red Sky, 330ml	4.95
Innis and Gunn Original, Scotland, 330ml	4.95
Joker IPA, Scotland, 500ml	5.25
Caesar Augustus, Scotlnd, 500ml	5.50
Yellowhammer, Scotland 330ml	5.25
Windswept Weizen, Scotland, 330ml	5.00
Erdinger Alkoholfrei, Germany, 500ml	4.35
Budvar B:free, Czech Republic, 330ml	3.95
Old Mout Cider, Kiwi & Lime or Strawberry	5.50
Magners Cider , Ireland, 330ml	





Starter

Soup of the day (vgn) (ngci) served with artisan sourdough & butter	4.95
Traditional Scottish Cullen Skink (ngci) served with artisan sourdough & butter	5.95
Scottish Smoked Salmon, lemon & chive crème fraiche (ngci), germagrain bread	6.95
Crispy coated Calamari with soy, sesame and chilli dip	5.95
Haggis Croquettes with clapshot puree, whisky & wholegrain mustard crème fraiche	5.95

Fresh Shellfish

Fresh Loch Fyne Oysters, (ngci) <i>served with a shallot vinaigrette or soy & ginger</i>	2.00 each
Shetland Mussels (ngci) <i>Main course served with fries. Ask your server for today's sauce</i>	6.95/12.95
Scottish Lobster <i>Grilled with garlic butter or haggis butter and served with fries and a rocket salad or Chilled with garlic aioli served with fries and a rocket salad</i>	Half 22.50/Whole 38.95

Main

Linguine with tomato, chilli, olive & capers (vgn) <i>(Add seared king prawns for £5)</i>	10.50
Beer Battered Haddock fillet with fries, tartare sauce and minted peas	12.95
Goan fish curry with pilau rice, mango pickle(ngci) & grilled flatbread	14.95
Pan fried fillet of Salmon with new potatoes, seasonal vegetables and a chive beurre blanc	15.95
Whighams 6oz Burger on a brioche bun with sriracha ketchup & fries <i>Add Scottish Cheddar, Hebridean Blue or Virginia Smoked Bacon 1.5/1.5/1.5</i>	10.95
Venison Bourguignon with rosemary roasted potatoes and seasonal vegetables	16.95

Sides

Rocket & parmesan salad (v) (ngci)	3.50
Seasonal Vegetables (v) (ngci)	3.00
Fries/New Potatoes (v) (ngci)	3.00

Dessert

Sticky toffee pudding, toffee sauce and vanilla ice cream	5.95
Scottish farmhouse cheeses, spiced fruit chutney and oatcakes <i>(gluten free oatcakes available)</i>	7.95
Scottish raspberries and strawberries with cream	4.95

Soft Drinks

Fresh apple, orange, cranberry or pineapple juice	1.95
Icon bottle of coke, diet coke or coke zero, 330ml	2.40
Fevertree tonic or refreshingly light tonic, 200ml	2.10
Fevertree ginger beer, 200ml	2.15
Appletiser, 275ml	2.50
Schweppes tonic water, 125ml	1.60
Schweppes pink soda, 200ml	1.80
Schweppes tomato juice 125ml	1.60
Schweppes ginger ale 125ml	1.80
Mineral Water, sparkling or still, 250ml	1.80
Mineral Water, sparkling or still, 750ml	3.75

Tea and Coffee

We have a selection of Brodies speciality teas and organic coffee. Please ask for details.

September Offers

'Eat Out to help Whighams Out'

*25% off all food and soft drinks
All day, Monday-Wednesday*

'Thursday Dine out for £30'

Two main courses and a bottle of house wine for £30
All day Thursday
Excludes Oysters and Lobster

NGCI = Non-gluten containing ingredients; V = Vegetarian; VGN = Vegan A discretionary service charge of 10% will be added to parties of 6 or more. Please advise your server of any food allergies. Allergens sheet available. Prices inclusive of 5% VAT.