



Red Wine

	175ml	Bottle
Canapi Nero d'Avola, Italy Red ripe berries and soft tannins	5.75	24.45
Finca Manzanos Rioja Crianza, Spain Fruity and well balanced with sensations of raspberries and vanilla	7.60	32.50
Wilderness organic Shiraz, Australia Dark black fruit aromas with great length	7.05	29.95
Henry Fessy Beaujolais Villages, France Raspberry and cherry on the nose follow through to the palate.	6.95	29.50
Anubis Malbec, Argentina A fine malbec with mature red fruits and hints of chocolate	7.05	29.95
Santa Luz 'Alba' Merlot, Chile Medium bodied, cherry and hints of vanilla.	5.10	21.50
Domaine Saissac Cabernet Sauvignon, France	6.05	25.75
Raats Cabernet Franc, South Africa		34.25
Stella Bella Cabernet Sauvignon, Margaret River, Australia		49.75
Latium Morini Valpolicella, Italy		32.95
Paolo Leo Passitivo Primitivo, Italy		29.50
Baron Phillippe de Rothschild Pinot Noir, France		26.95
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, Beaujolais, Fr 2015		39.50
Cockburns of Leith Reserve Claret, Bordeaux, France		29.50

Rosé Wine

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

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 <i>Sustainably farmed. Zesty with complimentary peach & melon flavours</i>	5.35	22.75
The Accomplice Chardonnay, Australia <i>Soft with a creamy texture. Balanced by acidity and a hint of oak</i>	5.85	24.95
Marquis de Goulaine Sauvignon Blanc, Loire Fr <i>Crisp Aromatic and dry with distinctive floral aromas</i>	6.80	29.00
Courtesan Riesling, Clare Valley, Australia <i>All the lime and elderflower you would expect from great riesling</i>	7.75	32.95
Domaine Fichet Macon-Villages, Burgundy, France <i>A fruity chardonnay with a perfect balance of acidity and minerality</i>	9.50	40.45
Tourmaline Muscadet Sur Lie, France <i>With a refreshing natural spritz, ripe fruits and fine minerality</i>	6.55	27.75
Santa Luz 'Alba' Sauvignon Blanc, Chile	5.10	21.50
Massalagne Picpoul de Pinet, France	6.95	29.50
Finca Manzanos Rioja Blanco, Spain		26.50
Giesen Estate Sauvignon Blanc, Marlborough NZ		32.95
Lomond Pincushion Sauvignon Blanc, SA		35.00
Cape Dream Chenin Blanc, South Africa		23.25
Elysian Springs Honey Block Chardonnay, Australia		37.95
Granbazan Etiqueta Verde Albarino, DO Rias Bixas, Spain		36.00
Domaine Pierre Labet Mersault, France		65.95
Cantina Meran Weissburgunder, Italy		42.00
Fox Run Chardonnay, Finger Lakes, USA		39.75

Champagne

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

Sparkling

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

Cocktails

Kir Royale	8.50
Bellini	6.50
Aperol Spritz	7.75
Espresso Martini	7.50
Classic Old Fashioned	8.50

Draught Beer & Cider

Deuchars IPA, Edinburgh Scotland (3.8%)	4.60
Guinness Stout, Dublin Ireland (4.1%)	5.10
Tennents Lager, Glasgow Scotland (4%)	4.70
Paolozzi Lager, Edinburgh Scotland (5.2%)	5.50
Heineken Lager, Amsterdam Holland (5%)	5.40
Coast to Coast Pale Ale, Edinburgh (4.6%)	5.20
Stewarts Edinburgh Gold, Edinburgh (4.8%)	4.60
Maltsmiths IPA, Edinburgh (4.6%)	5.35
Orchard Thieves Cider, England(4.5%)	5.10

Bottled Beer and Cider

Budvar, Czech Republic, 500ml	5.00
Peroni Nastro Azzurro, Italy, 330ml	4.20
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	5.50
Caesar Augustus, Scotland, 500ml	5.50
Erdinger Alkoholfrei, Germany, 500ml	4.35
Budvar, B:Free, Czech 330ml	4.00
Old Mout Cider, Kiwi & Lime or Strawberry	5.50
Magners Cider, Ireland, 330ml	4.10

Bar Bites

Haggis Croquettes with clapsnot puree, whisky & wholegrain mustard crème fraiche.	5.95
Salt cod croquettes with saffron mayo.	4.50
Lemon & coriander hummus, carrot dip, flatbread (v)	3.50
Gordal olives (vgn)(ngci).	3.00
Popcorn mussels with sriracha mayo.	4.50
Mushrooms on toast, cooked with thyme, garlic & sherry, finished with a touch of cream, served on artisan sourdough	4.95



Starter

Soup of the day (vgn) (ngci) served with artisan sourdough & Edinburgh butter	4.95
Traditional Scottish Cullen Skink (ngci) served with artisan sourdough & Edinburgh 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 3, 6 Or 12 (ngci) served with a shallot vinaigrette or soy & ginger	2.00 each
Shetland mussels (ngci) Main course served with fries. Ask your server for today's sauce	6.95/12.95
Scottish lobster chilled or grilled, house salad & hand cut chips	Half 22.50/Whole 38.95

Chilled seafood platter for two (ngci); Available Friday & Saturday <i>smoked trout, mackerel & salmon, roll mop herring, oysters, clams, langoustines, mussels & tiger prawns.</i> add half a lobster for 15.00	40.00
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Main

Linguine with tomato, chilli, olive & capers (vgn) (Add seared king prawns for £5)	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
Catch of the day, celeriac remoulade, new potatoes, tomato and lilliput caper salsa	15.95
Whighams 6oz burger on a brioche bun with sriracha ketchup & fries	10.95
<i>Add Scottish cheddar, Hebridean blue or Virginia smoked bacon 1.5/1.5/1.5</i>	
Summer salad of baby gem, rocket, tomatoes, cucumber, chicory with a chilli and lime dressing. Topped with one of the following	
<i>Chargilled aubergine and roasted chickpeas</i>	10.95
<i>4oz tenderised rump steak</i>	14.95
<i>Scottish hot smoked salmon</i>	15.95

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
Vanilla and coconut pannacotta with fresh Scottish strawberries and raspberries (vgn) (ngci)	6.50

Tea and Coffee

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

Offers

Moules Monday – Main mussels and a drink** £12.95

Wine Wednesday – Try a sample from the shop

Thursday - 2 mains** and a bottle of house wine £35

Seafood platter - Every Friday and Saturday £40

Oyster happy hour – Everyday between 4-6pm £1 per oyster

** *T&C's apply ask for details*

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