

# WHIGHAMS



## 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 & Edinburgh Butter	6.95
Crispy coated calamari with aioli	5.95
Haggis croquettes with clapshot puree, whisky & wholegrain mustard crème fraiche	5.95

## 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
Whighams 6oz burger on a brioche bun with sriracha ketchup & fries	10.95
Add Scottish cheddar, Hebridean blue or Virginia smoked bacon	1.5/1.5/1.5

## Sides

Rocket & parmesan salad (v) (ngci)	3.00
Roasted root vegetables (v) (ngci)	3.00
Fries (v) (ngci)	3.00
Parmentier potatoes (v) (ngci)	3.00
Green beans, garlic butter and sea salt (v) (ngci)	3.00

## Bar bites

Haggis croquettes with clapshot puree, whisky & wholegrain mustard crème fraiche	5.95
Salt cod croquettes with saffron mayo	4.50
Caramelised onion hummus with flatbread (v)	3.50
Crispy coated calamari with garlic mayo	4.50
Gordal Olives (vgn) (ngci)	3.00
Butcher Chipolatas with honey & thyme	4.50
Mushrooms on toast, cooked with thyme, garlic & sherry, finished with touch of cream, served on sourdough.	4.95

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

## Dessert

Sticky toffee pudding, toffee sauce and vanilla ice cream	5.95
Scottish farmhouse cheeses, spiced fruit chutney and oatcakes (gluten free oatcakes available)	7.95
Vanilla and coconut pannacotta with fresh Scottish strawberries and raspberries (vgn) (ngci)	6.50
Salted caramel & dark chocolate tartlet served with Chantilly cream	6.50

## After dinner drinks

Espresso martini	7.50
Classic Old fashioned	8.50
Scottish Old Fashioned	10.00

## Coffee and Tea – All our coffees are made using organic coffee beans

Americano	2.40
Espresso	2.40
Double Espresso	2.80
Macchiato	2.50
Double Macchiato	2.90
Flat White	2.90
Latte	2.90
Mocha	3.00
Cappuccino	2.60
Hot chocolate with marshmallows	3.00
Liqueur Coffee	6.00
Tea – Brodies Scottish breakfast	2.40
Herbal Tea – We have a selection of Brodies herbal and fruit teas please ask your server.	2.40

## Dessert Wine, Port and Sherry

De Bortoli Deen Vat 5, Botrytis Semillon 2017	125ml 8.50	24.00
Pando Fino, Williams Humbert – Dry sherry		4.95
A winter's tale, Williams Humbert– Medium sweet sherry		5.95
Drysack Solera Especial Aged 15 yrs. Williams Humbert – Medium sweet sherry		6.00
Warrres Otima 10 year old tawny		7.25
Grahams six grapes, Reserve Port		5.75
Grahams late bottled vintage		6.00

## Cognac/Armagnac

Courvoisier	3.80
Hennessey VS	4.20
Remy Martin VSOP	4.80
Janneau VSOP	5.60

Please ask your server if you would like to see our Whisky list.