

Oysters (DF, NGCI)

3 for 7.50, 6 for 15.00 or 12 for 30
Shallot Vinaigrette or Soy & ginger dressing

Loch Fyne

Loch Fyne have been a staple on our menu since we opened in 1983. The oysters reflect the Loch and are clean, soft and zinky

*Pair with Joseph Perrier Cuvee Brut NV - 125ml 9.75 – Btl 52.50
Oysters and champagne are a match made in heaven. The Joseph Perrier Cuvee Brut NV has lovely green apple and peach. Excellent roundness and length.*

To Begin

Artisan sourdough bread (V) 1.50
with Edinburgh Butter or Olive oil and Balsamic*

Gordal Olives (DF, NGCI, VGN) 3.50

Homemade caramelised onion hummus & flatbread (V) 3.50

Cullen Skink 6.50
*our secret recipe for a Scottish classic served with artisan bread & Edinburgh butter**

Haggis croquettes 5.95
*whisky & wholegrain mustard crème fraiche and clapshot puree***

Winter spiced roast parsnip & apple soup (VGN) 5.95
*served with artisan bread and (V) Edinburgh butter**

Scottish smoked salmon 7.50
with germagrain bread and a lemon & chive crème fraiche

*Pair with Domaine Fichet Macon-Villages - 175ml 10.40 - Btl 41.50
The crisp acidity and minerality of this chardonnay work brilliantly with the oiliness of the Smoked salmon*

Crispy calamari with aioli 6.25
thinly coated with our house seasoning for extra crunch

Mains

Linguine *tossed in slow cooked vine tomato, chilli, olives and capers*(VGN) 10.50

King prawn linguine (DF) 15.50
tossed in slow cooked vine tomato, chilli, olives and capers with pan fried king prawns

Beer battered haddock fillet 13.95
with fries, minted peas and homemade tartare sauce

Pan fried fillet of Scottish salmon (NGCI) 17.50
With new potatoes, wilted kale & a pea veloute

Roasted cauliflower, chickpea & butternut squash Goan Curry (VGN, NGCI, DF) 13.95
with basmati rice, mango chutney & grilled flatbread (V)

Goan fish curry *mango salsa, basmati rice and flatbread* 15.95
this aromatic curry contains chunks of cod, salmon and coley

*Pair with Granbazan Etiqueta Verde Albarino – Btl 38.50
The aromatics of this wine balance really well with the spices of the curry, allowing both to sing.*

Whighams 6oz burger 10.95
brioche bun, lettuce & tomato, fries and siracha ketchup
add Scottish cheddar, Hebridean blue or Virginia smoked bacon 1.50 ea

Scottish venison bourguignon (NGCI) 18.95
With roasted rosemary potatoes & seasonal vegetables

*Pair with Cantina di Ora Amicone – 175ml 8.15 – Btl – 32.50
Full-bodied, soft and velvet, this wine has hints of spice and chocolate which alongside the rich fruit enhance the bourguignon.*

Vat at the current rate is included in all prices

A service charge of 10% will be added to all parties of 6 or over
VGN – Vegan, V – Vegetarian, DF – Dairy free, N – contains nuts, NGCI – No gluten containing ingredients. Please advise staff of any allergies. Allergens sheet available.

Doddie5 Red Blend - £34.95

Cab Sauv, Cab Franc, Merlot, Mourvedre, Petit Verdot
| South Africa | 2019

Maturation in oak barriques has softened the wine, yet it retains remarkable freshness. Medium bodied with elegant red and black fruits, a silky texture and fabulous richness. It is already a delight to drink now with it's soft juicy mid palate but has the structure and acidity to age. Earthy, velvety, and smoky.

£5 from each bottle goes to the My Name's Doddie Foundation
Also available to take away for £21.95

What's on at Whighams

Online shop. We are now delivering wine for you to enjoy at home throughout Scotland. Check it out www.whighams.com/shop. Or head to our retail section to have a look at some of the range.

Wine Wednesdays – we will open a bottle from the shop and let you try before you buy.

Dine Out Thursday – 2 Mains and a bottle of house wine for 35. T&C's apply ask your server for details

Oyster Happy Hour everyday 4-6pm. All oysters 1.50

Sides

Rosemary parmentier potatoes (V, NGCI)	3.00
Fries (NGCI, DF, VGN)	3.00
Rocket and parmesan salad (NGCI, V)	3.00
Green beans, garlic butter and sea salt (NGCI, V)	3.00
Roasted root vegetables (NGCI, VGN)	3.00

* Edinburgh butter is a local creamery using traditional technics, the milk is sourced from independent farms within 7 miles of Edinburgh

** Clapshot puree is a mixture of turnip, potatoes and orange

Les Beaujolais Nouveau est arrivé!

Enjoy a delicious glass or bottle of Dominique Pirons Beaujolais Nouveau 2021.

Stocks are limited so get it whilst you can.
This is a vibrant Nouveau – delicious, fruit laden Beaujolais, made for joyful easy drinking.

175ml Glass - £7.40

Bottle - £29.50