

MENU

LIGHT BITES

Port Glazed Chorizo-Ciabatta - £4.00 (MGF)

Salt & Pepper Squid-Sweet Chilli Sauce - £3.50 (MGF)

Patatas Bravas - £3.00 (VG)

TO START

Rabbit Rillete-Cornichons-Sourdough Toast - £6.50 (MGF)

Smoked Mackerel Pate-Pickled Cucumber-Sourdough Toast - £6.50 (MGF)

Scotch Egg-Curry Mayonnaise - £7.50

Beetroot Risotto-Crispy Goat Cheese-Fennel - £7.00 (V) (GF) (MVG)

Jerusalem Artichoke Laksa-Chive Oil-Onion Bahji - £6.50 (VG) (GF)

MAINS

Hop House 13 Beer Battered Cod-Chips-Crushed Peas- £14.00

Ham-Egg-Triple Cooked Chips - £13.00

Wild Mushroom Tart-Poached Egg-Truffle - £13.00 (V)

Roasted Butternut Squash-Caraway Cous Cous-Pomegranate-Z'atar-Whipped Goats Cheese - £13.50 (V) (MVG)

Veggie Pulp Burger-Beetroot Ketchup-Triple Cooked Chips - £13.00 (VG) (MGF)

Dry Aged Beef Burger-Cheddar-Bacon-Triple Cooked Chips - £14.50 (MGF)

DESSERTS

Banoffee Sticky Toffee Pudding-Clotted Cream Ice Cream - £7.00 (V)

Port Poached Pear-Honeycomb (Bee Free)-Chocolate Sorbet - £7.00 (VG) (GF)

Rhubarb-Apple-Crumble-Stem Ginger Rum Custard - £7.00 (VG) (GF) (N)

Selection of Local British Cheeses: See board for today's choices.
Served with Artisan Crackers-Grapes-Chutney - £8.50 (MGF)

Please see the board for our fresh daily changing specials

Key

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (N) - Contains Nuts
(MGF) - can be modified to be gluten free (MVG) - dish can be modified to be vegan

Please let the staff know of any allergies or dietary requirements when ordering.

Menu is subject to change as all ingredients are fresh and locally sourced.

SUNDAY MENU

THE EDINBURGH SUNDAY ROAST

All Sunday roasts are served with: roast potatoes, yorkshire pudding, seasonal buttered greens, glazed carrots, cauliflower cheese.

45 Day Dry Aged Sirloin - £16.50

Roast Pork Two-Ways (Belly & Loin) - £15.50

Roast Chicken - £15.00

Special Polenta Bun - £14.00 (VG)

(GF if ordered in advance)

DESSERT

Banoffee Sticky Toffee Pudding-Clotted Cream Ice Cream - £7.00 (V)

Port Poached Pear-Honeycomb (Bee Free)-Chocolate Sorbet - £7.00 (VG) (GF)

Rhubarb-Apple-Crumble-Stem Ginger Rum Custard - £7.00 (VG) (GF) (N)

Selection of Local British Cheeses: See board for today's choices-
Served with Artisan Crackers-Grapes-Chutney - £8.50 (MGF)

Key

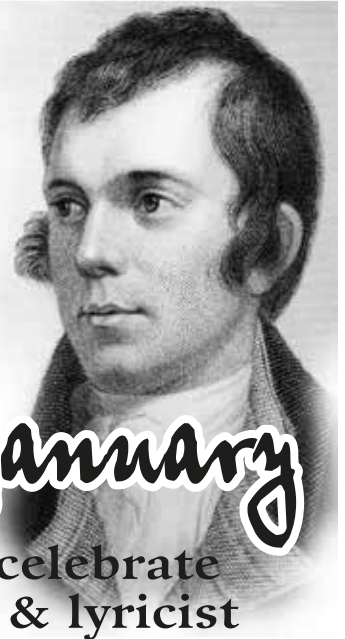
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Burns Night

Friday 25th January



Adorn your favourite tartan and come to celebrate the life & works of the great Scottish poet & lyricist with a special 5 Course Dinner including wine & whisky pairing, & the addressing of the haggis by the Master of Ceremonies

menu

Amuse

Cullen Skink, smoked haddock & poached langoustine

Starter

Hand dived Orkney scallop, cuttlefish, nduja, tomato

Main

Venison, haggis, heritage beetroot, carrot puree & truffle tatties

Pre Dessert

Quince Cranachan

Dessert

Whisky baba, poached rhubarb stem, ginger ice-cream

£50 per person

Includes cocktail on arrival, 5 course supper with wine & whisky pairing for every course. Very limited places. Reservation & deposit is required. Call to secure your place or reserve your seats or online at theeddy.co.uk

WINE LIST

WHITE WINES

		<i>Bottle</i>	<i>175ml</i>	<i>250ml</i>
Australia	TOOMA RIVER CHARDONNAY RESERVE Men went to Work on this grapefruit, melon & lime infused white from Down Under.	£18.50	£4.70	£6.90
South Africa	FAIRWAY PINOT GRIGIO Simple white with Carefully balanced fruity Whispers & Tropical tones that could be straight from Wham's Club.	£19.50	£4.90	£6.50
France	LA COUR DES DAMES VIOGNIER A White wine with apricot tones smoother than Barry himself. Gold Winner Sommelier Wine Awards.	£21.00	£5.30	£7.00
New Zealand	AKAU MARLBOROUGH SAUVIGNON BLANC V A Chic, Savoire Faire SB. Fresh touches of passionfruit & aromas of cut grass bring the Good Times. Yowsa!	£22.00	£5.50	£7.40
Tasmania	EDDYSTONE POINT PINOT GRIS (special bin end) It Comes Together in this light, aromatic Pinot. With a Little Help from melon & pear. All You Need Is Wine.	£26.00	£6.50	£8.70
New Zealand	BABICH RIESLING (special bin end) Golden Year, never out of Fashion, with a dry, lime zest this is sure to be your Hero. Hunky Dory.	£26.00		
France	LANGLOIS CHATEAU SANCERRE Anyone say Norma Jean? This blond bombshell with a delicate, citrus & tropical taste sensations does.	£32.00		
France	LAROCHE CHABLIS VG Right Here Right Now, if Norman Cook was a wine, you simply have to Praise It. Complex flavours, pure class.	£38.00		

ROSÉ WINES

		<i>Bottle</i>	<i>175ml</i>	<i>250ml</i>
France	LA COUR DES DAMES GRENACHE ROSE A dry & elegant Kiss From this Rosé that's full of berries. Sealed the Best Rosé at the Sommelier Wine Awards.	£19.00	£4.80	£6.40

RED WINES

		<i>Bottle</i>	<i>175ml</i>	<i>250ml</i>
Australia	TOOMA RIVER SHIRAZ A lot of Spice is 're'united in this classic deep Shiraz full of dark cherry & blackberries.	£18.50	£4.70	£6.20
Chile	NANDU MERLOT Chile delivers like UB40 on this Plummy Oh Baby, smooth & juicy Red Red Merlot.	£19.50	£4.90	£6.20
Italy	VILLA DEI FIORI PRIMITIVO Hello! Rich(ie) Primitivo tannins, notes of sweet raisins & liquorice will have you drinking All Night Long.	£21.00	£5.30	£7.00
Argentina	TRIVENTO PRIVATE SELECTION MALBEC A Rolling Little Red Rooster's Ruby Tuesday, Jumpin' with a load of vanilla & plum Satisfaction.	£22.00	£5.50	£7.40
Chile	LA JOYA CARMENERE GRAN RESERVA VG My Cherry Amour. Velvety, full-bodied wine with dark fruit flavours. Stevie Wonderful.	£24.00	£6.50	£8.70
New Zealand	AKAU PINOT NOIR V Easy going & light hearted, yet savoury, just like the Dude in The Big Lebowski.	£26.00		
South Africa	FLAGSTONE DRAGON TREE Full, dark & spicy like Tina Turner, if she drank this she'd say "it's simply the nuts!"	£32.00		
Spain	COVILA GRAN RESERVA RIOJA This chocolately Rioja 'starts with a kiss' of berries making everyone a winner baby.	£36.00		

SPARKLING WINES

		<i>Bottle</i>	<i>175ml</i>
Italy	VIVOLI PROSECCO EXTRA DRY At the Heart of this Glass, The Tide Is High in pear & apple overtones of this classic Blonde prosecco.	£24.00	£5.00
France	LANGLOIS CHATEAU CREMANT DE LOIRE BRUT Just Crazy for this sophisticated Brut. It's dry, yet crisp Ray of Light will get you Into The Groove.	£30.00	£6.00
England	CHAPEL DOWN ENGLISH BRUT Like Patsy Stone, finely aged, complex in flavour, & down right fruity. Absolutely Fabulous.	£35.00	

DESSERT WINES

		<i>Bottle</i>	<i>Glass</i>
Italy	PALAZZINA MOSCATO PASSITO (37.5cl) Led Zeppelin twist their lemon in a duet with Lady Marmalade to create Citrus grooves.	£18.00	£6.00
France	Michel Chapoutier AC Banyuls Dessert Wine (50cl) With chocolate, jam & toffee depth, Marvin said it best, oooh How Sweet It Is.	£35.00	£8.80

V = Vegetarian

VG = Vegan