

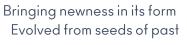
## **FOOD**

NIBBLES	£3.5 per nibble	SALADS	£4.5 per side of salad	MAINS	
Olives marinated with chilli, lemon, garlic and thyme + sourdough V NGCI*		Savoy cabbage, apple, celery, raisins + vegan mayo VNGCI		Hendersons Haggis with root mash, whisky tarragon cream + caramelised red onion V	13
Roasted garlic hummus + sourdough V		Mixed greens (spinach, rocket, watercress),		. ea eme v	
Pan roasted padron peppers + sourdough VNGCI*		red vein sorrel + house dressing VNGCI  Kale, fennel, orange, black olives, hazelnuts, mint + basil oil VNGCIN		Beer battered banana blossom, hand cut triple-cooked chips, mushy peas + homemade tartare sauce V	12
Smoked almonds, cashews + peanuts				peds - nomemode fariale sauce V	
N V NGCI STARTERS		Roasted cauliflower charred okra, corian vinaigrette VNGC	nder + mustard	Beetroot and black bean burger, apple pickle, chilli jam, smoked cheddar/vegan cheese + fries and onion ring V*	12
Pumpkin and blue murder cheese ro with browned butter, crispy sage + toasted pumpkin seeds	avioli 7.5	Maple roasted rainl pomegranate, pars dressing VNGCIN	ey, pine nuts + tahini	Wild mushroom + pearl barley risotto with tarragon pesto, crispy capers + kale V	12
Salt + chilli cauliflower wings with so drizzle/dip + chilli toasted peanuts V N NGCI	•	Heritage potatoes f onion, chives, parsle dressing VNGCI	rom our garden, spring ey, capers + house	Lasagne made with homemade pasta, mushrooms, aubergine, tomato, bechamél and lentil ragu +	
Soup of the day V* NGCI*	5	J		dressed leaves	
Nibbles board with all of the above V N	nibbles 6			Salad platter with your choice of up to four different salads V N* NGCI	12



We really hope you will enjoy our dishes and your time with us. We have taken on the challenge to bring you some of the favourites of the old Hendersons with a modern twist as well as new dishes created by our chefs.

N for nuts/N\* for nut option NGCI for no gluten containing ingredients NGCI\* for no gluten containing ingredients option V for vegan V\* for vegan option







## **DRINKS & DESSERTS**

DESSERTS		SOFT DRINKS		WINES	Bottle/175ml/250ml	
Pumpkin spiced baked cheesecake NGCI	4.9	Foraged elderflower presse Karma Cola Karma Cola Sugarfree Gingerella	2.95 2.95 2.95 2.95	<b>REDS</b> Tempranillo/Syrah, Centelleo, La M Merlot Reserva, Los Espinos, Espino	os Y Cardos 22/5.3/7.4	
Cider poached pear, whipped coconut cream, candied ginger, toasted oats + raw cacao NGCI V	4.9	COCKTAILS AND SPIRITS	2170	Primitivo, Puglia, IGT, Bella Modella, Italy 25/6/8.4 Mil Historias, Malbec, Bodegas Altolandon, Spain 29/7/9.7 Cotes du Rhone, Guillaume Gonnet, France 34/8.4/11.5		
Buckwheat, pistachio and brambles s'more cake with white chocolate + whisky sauce V N	5.5	Aperol spritz Espresso martini Passionfruit martini Bellini	7.5	WHITE Catarratto, IGT, Palazzo del Mare, Italy 20/4.8/6.8 Pinot Grigio, DOC, Novapalma, Italy 23/5.5/7.8 Chardonnay, IGP, Pays d'Oc, Montsable, France 25/6/8.5 Extreme Vinyards White, Bonfire Holl, S.A. 28/6.75/9.5		
VINTAGE DESSERTS		Perfect serve gins: all served as a double, please advise your server if you want to		Albarino, Lembranzas, Galicia, Spain 32/7.6/10.4		
Warm chocolate nut brownie + hazelnut ice cream and espresso syrup V NGCI N	5.5	change your tonic or single down  Hendricks + cucumber tonic 9.5  Edinburgh gin + Sicilian lemon tonic 8		DESSERT AND COUNTRY WINE  Autumn oak wine (Dry, Cairn o Mohr, Scotland) 20/4.8/6.8  Elderflower wine (Medium sweet, Cairn o Mhor, Scotland) 20/4.8/6.8		
Hendersons chocolate mousse NGCI	5	Electric spirits gin + blood orange soda 9  MOCKTAILS		SPARKLING  Prosecco Spumante Millesimato, DOC, Biscardo, Italy 27.5/5  Prosecco Spumante Millesimato Rose, Biscardo, Italy 29/5.5		
HOT DRINKS		Seedlip + tonic Nosmopolitian	6	FRESH JUICES	36, Discardo, Ildiy 27, 6.6	
Pot of Rosevear leaf teas Modern Standard Coffee	2.9 from 2.9	BEERS		Ginger Love - carrot ginger and orange 4.5		
Plodem Statidata Coffee		Selection of beers available from	4.5	Bruntsfield Green - celery, apple, spinach		

Please note that a discretionary service charge of 10% is added to all tables that goes directly to the staff.

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Bringing newness in its form Evolved from seeds of past

