

NIBBLES

£3.5 per nibble

Olives marinated with chilli, lemon, garlic and thyme + sourdough V NGCI*

Roasted garlic hummus + sourdough V

Pan roasted padron peppers + sourdough V NGCI*

Smoked almonds, cashews + peanuts N V NGCI

STARTERS

Pumpkin and blue murder cheese ravioli with browned butter, crispy sage + toasted pumpkin seeds 7.5

Salt + chilli cauliflower wings with satay drizzle/dip + chilli toasted peanuts V N NGCI 6

Soup of the day V* NGCI* 5

Nibbles board with all of the above nibbles V N 6

SALADS

£4.5 per side of salad

Savoy cabbage, apple, celery, raisins + vegan mayo V NGCI

Mixed greens (spinach, rocket, watercress), red vein sorrel + house dressing V NGCI

Kale, fennel, orange, black olives, hazelnuts, mint + basil oil V NGCI N

Roasted cauliflower, pickled shallots, charred okra, coriander + mustard vinaigrette V NGCI

Maple roasted rainbow carrots, pomegranate, parsley, pine nuts + tahini dressing V NGCI N

Heritage potatoes from our garden, spring onion, chives, parsley, capers + house dressing V NGCI

MAINS

Hendersons Haggis with root mash, whisky tarragon cream + caramelised red onion V 13

Beer battered banana blossom, hand cut triple-cooked chips, mushy peas + homemade tartare sauce V 12

Beetroot and black bean burger, apple pickle, chilli jam, smoked cheddar/vegan cheese + fries and onion ring V* 12

Wild mushroom + pearl barley risotto with tarragon pesto, crispy capers + kale V 12

Lasagne made with homemade pasta, mushrooms, aubergine, tomato, bechamél and lentil ragu + dressed leaves 13

Salad platter with your choice of up to four different salads V N* NGCI 12

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

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

Bringing newness in its form
 Evolved from seeds of past



DESSERTS

Pumpkin spiced baked cheesecake
NGCI 4.9

Cider poached pear, whipped coconut
cream, candied ginger, toasted oats +
raw cacao NGCI V 4.9

Buckwheat, pistachio and brambles
s'more cake with white chocolate +
whisky sauce V N 5.5

VINTAGE DESSERTS

Warm chocolate nut brownie + hazelnut
ice cream and espresso syrup
V NGCI N 5.5

Hendersons chocolate mousse
NGCI 5

HOT DRINKS

Pot of Rosevear leaf teas 2.9
Modern Standard Coffee from 2.9

SOFT DRINKS

Foraged elderflower presse 2.95
Karma Cola 2.95
Karma Cola Sugarfree 2.95
Gingerella 2.95

COCKTAILS AND SPIRITS

Aperol spritz 7.5
Espresso martini
Passionfruit martini
Bellini

**Perfect serve gins: all served as a double,
please advise your server if you want to
change your tonic or single down**

Hendricks + cucumber tonic 9.5
Edinburgh gin + Sicilian lemon tonic 8
Electric spirits gin + blood orange soda 9

MOCKTAILS

Seedlip + tonic 6
Nosmopolitan

BEERS

Selection of beers available from 4.5

WINES

Bottle/175ml/250ml

REDS

Tempranillo/Syrah, Centelleo, La Mancha, Spain 20/4.8/6
Merlot Reserva, Los Espinos, Espinos Y Cardos 22/5.3/7.4
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

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 Vineyards White, Bonfire Holl, S.A. 28/6.75/9.5
Albarino, Lembranzas, Galicia, Spain 32/7.6/10.4

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

SPARKLING

Prosecco Spumante Millesimato, DOC, Biscardo, Italy 27.5/5
Prosecco Spumante Millesimato Rose, Biscardo, Italy 29/5.5

FRESH JUICES

Ginger Love - carrot ginger and orange 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.

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

Bringing newness in its form
Evolved from seeds of past

