

PORT OF LEITH DISTILLERY

THIS MENU IS THE PROPERTY OF
PORT OF LEITH DISTILLERY HOSPITALITY DIVISION

Focaccia, Spanish Arbequina olive oil, balsamic ^(VE)	£5
Sourdough, Estate Dairy cultured butter ^(V)	£5
Lind & Lime dirty martini dip	£8
Peppered smoked mackerel paté with keta caviar	£8
Perello gordal picante olives ^{(VE) (NGCI)}	£8
Soup of the day ^(VE)	£6
Charred hispi cabbage, black garlic and Marmite butter, sourdough crumb ^(V)	£8
Deviled eggs 'Cacio e Pepe' ^{(V) (NGCI)}	£8
Chicken liver parfait, feuille de brick tartelette, blackberry fluid gel	£9
Isle of Wight tomato salad, whipped silken tofu 'feta', marigold ^{(VE) (NGCI)}	£11
Cauliflower grenobloise, browned almond butter, croutons, fine herbs ^(VE)	£12
Smoked haddock scotch egg, cream cheese, shaved shallots, lilliput capers	£14
Ham haugh croquette, hollandaise, pomme allumette	£14
Hand-dived scallops, Manzanilla corn sauce, basil and courgette pistou, sapphire ^(NGCI)	£16
Koffman chips ^{(VE) (NGCI)}	£5
Side salad ^{(VE) (NGCI)}	£5
Charcuterie board, coarse mustard, cornichon, sourdough bread	£18
Scottish cheese board, chutney, cornichon, biscuits, sourdough bread ^(V)	£18
Goats cheese panna cotta, Table Whisky macerated Scottish strawberries, basil, black pepper* ^(NGCI)	£8
Dark chocolate and salted caramel tart, Table Whisky whipped cream* ^(V)	£8
Vanilla and bourbon ice cream* ^{(V) (NGCI)}	£4
Rum Aux Raisin ice cream* ^(V)	£4
Strawberry & Manzanilla sorbet* ^{(VE) (NGCI)}	£4

(VE) - Vegan / (V) - Vegetarian / (NGCI) - No gluten containing ingredients / * - Contains alcohol
If you have an allergy or any questions about the menu, please ask a member of the team.