

PORT OF LEITH DISTILLERY

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

Focaccia, Spanish Arbequina olive oil, balsamic ^(VE)	£7
Sourdough, Edinburgh Butter Co. cultured butter ^(V)	£7
Lind & Lime dirty martini dip	£8
Peppered smoked mackerel paté	£8
Perello gordal picante olives ^{(VE) (NGCI)}	£8
Soup of the day ^(VE)	£6
Charred hispi cabbage, Marmite butter, sourdough crumb ^(V)	£8
Deviled eggs 'Cacio e Pepe' ^(V)	£8
Chicken liver parfait, feuille de brick tartelette, Conference pear fluid gel	£9
Roasted beetroot, whipped silken tofu 'feta', chicory ^{(VE) (NGCI)}	£12
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, butternut squash puree, toasted hazelnuts ^(NGCI)	£16
Koffman chips ^{(VE) (NGCI)}	£5
Maple glazed carrots ^{(VE) (NGCI)}	£6
Scottish cheese board, chutney, cornichon, biscuits, sourdough bread	£18
Scottish charcuterie board, coarse mustard, cornichon, sourdough bread	£20
Pumpkin panna cotta, candied pecan, espresso cremeux ^(NGCI)	£8
Sticky toffee pudding, Tawny port caramel, whipped cream*	£10
Vanilla and bourbon ice cream* ^{(V) (NGCI)}	£4
Rum Aux Raisin ice cream* ^(V)	£4
Apple & 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.