## PORT º LEITH DISTILLERY

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

FOR THE TABLE	
Marinated olives VE NGCI	£4
Focaccia, olive oil, sea salt VE	6 <sup>±</sup>
Sourdough bread, Edinburgh Butter Co. cultured butter <sup>v</sup>	£6
The Lind & Lime dirty martini dip* <sup>v</sup>	8 <sup>±</sup>
Peppered smoked mackerel paté, keta caviar, Wooleys of Arran oatcakes NGCI option available	8 <sup>2</sup>
SMALL PLATES	
Haggis bon bon, Table Whisky sauce	£8
Chicken liver parfait, feuille de brick tartlet, strawberries	8 <sup>2</sup>
Great Glen Charcuterie venison salami with green peppercorn NGCI option available	£12
Burrata, Isle of wight tomato, basil NGCI / VE option available	£12
LARGE PLATES	
Smoked haddock scotch egg, cream cheese, shaved shallots, lilipuit capers	£15
Gnocchi, lovage pesto, asparagus, 22 month aged parmesan V/VE option available	£16
Ardgay Game Venison burger, plum chutney, rocket, mature cheddar, Koffmann chips	£17
Pan seared Coley, Piquillo pepper coulis, new potatoes, samphire NGCI	£20
35 day age Scottish Rump, green peppercorn sauce, Koffmann chips NGCI	£22
SIDES	
Koffmann chips VE NGCI	£4
Baby gem lettuce, vinaigrette VE NGCI  DESSERTS  Seasonal sorbet VE NGCI	£4
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Seasonal sorbet VE NGCI	£4
Pedro Ximénez affogato with Vanilla ice cream * V	£5
Table Whisky panna cotta, raspberries, caramelised oats * NGCI	£10
Dark chocolate tea cake, marshmallow cremeux, shortbread, strawberries <sup>v</sup>	£10
Scottish cheese selection, chutney, crackers, oatcakes (VE) NGCI option available	£14
(VE) - Vegan $/$ (V) - Vegetarian $/$ (NGCI) - No gluten containing ingredients $/$ * - Contains alcohol Some of the cheeses we use are unpasteurised.	
If you have an allergy or any questions about the menu, please ask a member of the team.	
Please note, a discretionary 12.5% service charge is added to all bills and can be removed upon reques	it.

## **ALL DAY MENU**