small plates

Designed to be shared! Enjoy 3 for 2 on all our small plates, Monday to Thursday

LIGHT & ZESTY

olives
mezcal, lime, red chilli
5.5 | vg/ngc

edamame, hispi & cucumber
soy, sesame & ginger dressing, togarashi
6 | vg/ngc

gin glazed smoked salmon
dill crème fraîche, torched lemon, oatcakes
9 | ngc*

beetroot & whipped feta cheese salad
crispy kale, candied walnuts, mulled wine dressing
9.5 | vg

CLASSIC & INDULGENT

charred focaccia
honey & almond butter
5.5 | v

fries
smoked garlic & chimichurri dip
4.75 | vg/ngc

salt 'n' pepper fries
cajun chilli oil, feta & burger sauce
8 | v/vg*

halloumi
wrapped in kataifi pastry, chilli & lime honey
9.5 | v

chorizo croquettes
smoked lime mayo
9.5

PROTEIN-LED

tender short rib skewers
lemongrass sauce, spicy potato puffs
11

garlic & chilli prawns
torched lime, charred focaccia
11 | ngc*

salt & chilli chicken
smoked garlic sauce
9.5 | ngc

hoisin pulled pork bao buns
red cabbage, sesame & chilli dip
10.5

chilli glazed chicken skewers
chilli satay glaze, peanut crumb
11 | ngc

larger plates

steak & eggs
flat iron, poached eggs, whipped feta, chimichurri
20 | ngc

grilled avo
focaccia, smashed avo, pomegranate dressing, torched feta
14 | v/vg*/ngc* **add** poached eggs | 1.5

salt & chilli chicken waffle
watermelon, furikake, spiked maple
17

wagyu burger
maple bacon, smoked cheddar, tomato, pickles, burger sauce, fries
20

sesame caesar schnitzel
lime & chilli dressing
16

hoisin pork tacos
sesame & chilli dip, torched lime
14

soy & ginger steak salad
flat iron steak, rice noodles, edamame beans, pak choi & rice cracker
22 | ngc

£5 from every salad sold will be donated to Edinburgh Children Hospital Charity. Scan the QR code to discover the story behind the dish and the inspiration behind it.

rice noodle bang bang
shredded veg, coriander, mint & peanut satay
13.5 | vg **add** chicken skewer | 3

sunday

roast sirloin of beef (sharing)
roast potatoes, creamed savoy cabbage, heritage carrots, grilled tenderstem, gravy & mustard sauce
sharing 41.5 **single** 21.5 | ngc*

veggie wellington (single)
roast potatoes, creamed savoy cabbage, heritage carrots, grilled tenderstem, gravy & mustard sauce
17.5 | vg/ngc*

v vegetarian vg vegan ngc non-gluten containing
* can be modified - vg* can be made vegan for example.

Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances, please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.

sweet

COPPER BLOSSOM

apple pie spring roll
miso custard

7.5 | v

baked alaska
chocolate fondant, cherry compote, cherry sorbet, torched marshmallow

8 | v

passionfruit sorbet
baked pineapple, coconut & oat crumb

7.5 | vg/ngc

ginger spiced sticky toffee pudding
toffee sauce, vanilla ice cream

7 | v

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