



THE LANTERN ROOM

STARTERS

Iberico ham, figs, manchego £9.95

Ham hock terrine, homemade piccalilli and sour dough	£5.95
Edinburgh Gin cured salmon, juniper berries, pickled cucumber & lemon mayo	£6.95
Halloumi and charred Mediterranean vegetables, pesto dressing	£4.95
Baked camembert, sweet onion jam, toasted sour dough	£5.50
Smoked salmon & crab chowder	£6.95

MAINS

Monkfish, curried mussel broth	£15.50
Wild mushroom & herb linguine, rocket salad, truffle oil	£9.95
Fillet of Seabass, Mouli salad, chilli, coriander, mint and lime dressing	£14.95
Coq au Vin, slow cooked chicken thighs, fondant potatoes	£14.95
and baby vegetables	
Venison Bourguignon, parsnip mash, baby vegetables	£15.50
Moules Frites	£11.95
Beetroot risotto, feta, pine nuts	£9.95

FROM THE GRILL

All our steaks are dry aged between 21 and 28 days.

8 oz Ribeye	£24.00
8 oz Sirloin	£24.00
Pork Chop	£19.95
Grill of the day	£MVP

All served with skin on fries, salad, garlic spiked beef tomato and a confit portobello mushroom

SIDES

Truffle fries	£3.00
Green beans and roasted shallots	£3.00
Red onion tomato and basil salad	£3.00
Rocket pine nuts and parmesan	£3.00
Tenderstem broccoli, toasted almonds	£3.00
Buttered new potatoes, chive	£3.00

DESSERTS

Selection of Scottish cheeses	£6.95
Chocolate fondant, vanilla ice cream	£5.50
Apple tarte tatin, whisky ice cream	£5.50
Baked white chocolate and raspberry cheesecake	£5.50
Seasonal fresh fruit salad and berries	£4.95
Classic Crème brulee, shortbread	£5.50

Please speak to a member of our team before ordering if you have a food allergy or intolerance