

OUR MENU IS CREATED USING SEASONAL PRODUCE FROM OUR  
GARDEN WITH FRESH VEGETABLES ARRIVING IN THE KITCHEN DAILY

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## SOUP

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SOUP OF THE DAY (V) (VG) (DF)  
served with rustic sourdough bread  
Substitute cheese scone **+1.5**

See blackboard

CUP **3.5** BOWL **5.5**

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## BREADS

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ROAST CHICKEN & SWEETCORN MAYO **9.5**  
with baby gem on rustic sourdough bread

BELHAVEN SMOKED SALMON **10**  
with caper and dill crème fraîche on rustic sourdough

BRIE, CRANBERRY & ROCKET TOASTIE **8.5**  
on farmhouse brown bread  
Add bacon **+1**

CHEDDAR, HAM & CHUTNEY TOASTIE **7.5**  
on farmhouse brown bread with a mixed leaf salad

Add skin on fries **+3**

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## SIDES

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OLIVES **3.5**

SAUTÉED TATTIES **3.5**

RED CABBAGE SLAW **3.5**

SKIN ON FRIES **3.5**

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## CHEESE

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CHEESE BOARD  
Three artisan cheeses (see blackboard) from  
renowned Edinburgh Cheesemonger I.J. Mellis, served  
with our own Ginger Squirrel chilli jelly,  
grapes and oatcakes

FOR ONE **8** TO SHARE **15**

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## MEAT

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BEEF BURGER **13.5**  
with cheddar and bacon on a brioche bun  
with red cabbage slaw and skin on fries  
**50p from every burger sale goes to Reverse Rett charity**

BBQ PULLED PORK **12.5**  
with baby gem and gherkin on a brioche bun  
served with red cabbage slaw and skin on fries

CHICKEN & CHORIZO RISOTTO (GF) **10**  
with saffron and grated parmesan

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## FISH

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IPA BATTERED HADDOCK **13**  
battered in Archerfield IPA, served  
with skin on fries, garden peas  
and homemade tartare sauce

PAN SEARED SALMON FILLET (GF) **12**  
with sautéed new potatoes, samphire  
and a chive saffron cream

HAKE, CHORIZO & TOMATO STEW **10**  
with basmati rice and a toasted pitta bread

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## VEG

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BLACK BEAN BURGER (V) (VG) **12.5**  
with smashed avocado, baby gem and tomato  
on a bun served with caramelised red onion  
chutney and skin on fries

BUTTERNUT SQUASH GNOCCHI (V) **10**  
with spinach and a sage and chestnut butter sauce

GARDEN DISH OF THE DAY (V) **9**  
See blackboard

COURGETTE SALAD (V) (GF) **7.5**  
textures of courgette with pickled  
beetroot and feta cheese

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### ALLERGIES & DIETARY

Please speak to our team if you have  
any allergies or dietary requirements.  
We cannot guarantee our dishes  
are entirely allergen free.