

SMALL PLATES

SALT & PEPPER CALAMARI

chilli sauce, sesame salt, lime £7.5

WILD HAGGIS BON BONS

trio of black haggis, Campbells haggis & vegetarian haggis, pickled radish, pink peppercorn & whisky mayo £10

CHARGRILLED WEST COAST KING PRAWNS

Bloody Mary sauce, apple & carrot slaw £10

TRUFFLE MAC & CHEESE CROQUETTES V

three-cheese macaroni, truffle, chilli-honey dip £9

STEAK TARTARE

pickles, egg yolk pearls, lemon-chive oil, crostini £16

SIDES

HOUSE FRIES £5

Maldon sea salt

upgrade to truffle & parmesan £1.5

MAC & CHEESE £6

add lobster tail £8

ROCKET & PARMESAN SALAD

vinaigrette £6

CRISPY SMASHED NEW POTATOES V, VGA

confit garlic aioli, chive crème fraîche, lemon zest, crispy shallots, parmesan £7

EXPRESS LUNCH MENU

Monday- Friday 12-4pm

Any dish marked with a  and a Soft drink for £10

LARGE PLATES

CHICKEN SCHNITZEL

parmesan & panko breadcrumb, creamed sweetcorn, salsa verde, snow pea, apple & fennel salad £18

RICOTTA & LEMON GNOCCHI V, VGA

brown butter, sage, parmesan, chilli flakes, asparagus, soft herbs, pea shoots £15

CAFÉ CHEESEBURGER

smash patty beef burger, raclette cheese, burger sauce, house pickles, frites £19

Add lobster tails £8

CAULIFLOWER KYIV V, VGA

garlic-herb butter, petit ratatouille, basil oil, lemon zest, frites £15

SCOTTISH BEEF BRISKET ON SOURDOUGH

creamed mascarpone cheese, caramelised onions, salsa verde £12

SMOKED SCOTTISH CHICKEN CAESAR SALAD

baby gem lettuce, yoghurt-anchovy dressing, soft herbs, parmesan, garlic crumb, tempura anchovies £16

CHARGRILLED OCTOPUS BOWL

sesame & soy marinade, avocado, quinoa, sweet peas, sweetcorn, sriracha cream dressing £17

MOULES FRITES

West coast mussels meuniere, frites, dressed watercress salad £19

STEAK FRITES

32 day dry-aged Scotch picanha steak, Café de Paris butter, frites, dressed watercress salad £25

REUBENS CROQUE MADAME

house pastrami, Gruyère bechamel, fried egg, Reuben sauce, watercress & lemon oil dressing £12.5

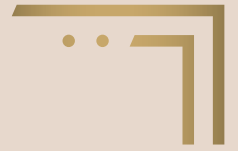
SHARERS

BURRATA, HOT HONEY & PISTACHIO V

whole burrata, hot honey, heritage tomatoes, crushed pistachio, blood orange, chilli oil, toasted focaccia £14

THE APERITIVO BOARD

selection of charcuterie, whipped ricotta with hot honey, truffle pecorino, marinated olives, cornichons, chilli jam, toasted focaccia £28



LADY LIBERTINE

