



P U F F I N

W H I L E Y O U W A I T

Olives & sundried tomatoes £4.95 Bread with salted butter £1.50pp (G.F.O.)
Frickles, pickle mayo £3.50 (VG)

S M A L L P L A T E S

Oysters: mignonette or grilled with smoked butter £4.50 each (G.F.O.)

Mussels: mariniere or spicy nduja tomato broth £11.95(s) £22.95(l)

Whipped chicken liver parfait, brioche, crispy chicken skin, apricot gel £9.95

Haggis fritters, confit garlic aioli £7.50

Cacio Pepe arancini, nduja sauce, aged pecorino £9.50

Roast aubergine, pumpkin seed miso, pickled daikon radish, cashew nuts £8.95 (V.G.)

Scottish king scallop, burnt apple puree, chorizo, chicken wing sauce (MP)

Heirloom tomato, East Lothian crab, pickled fennel, elderflower vinaigrette £13 (G.F.O.)

Smoked fish croquette, celeriac and dill remoulade £8.50 (G.F.O.)

S A L A D S

Avocado, pomegranate and orange salad £9

Caesar salad, anchovy, aged pecorino, croutons £9.50
add chicken £4.50 add smoked salmon £5

B I G P L A T E S

Battered Scottish haddock, crushed peas, Koffmann chips, tartare sauce £18.95 (G.F.O.)

Steak mince beef burger, or Vegan burger: Monterey jack cheese, caramelised onions, frites
£16.95/£13.95

Rigatoni, confit tomato sauce, caponata olives, Scottish rapeseed oil £15.95 (V.G.)

Monkfish and spinach curry, pilaf rice, garlic flatbread £19.95 (G.F.O.)

West coast hake, white beans, rock samphire, surf clams, split dill & caviar emulsion £22.95

Roasted chicken supreme, potato & celeriac terrine, charred baby leek, wing sauce £18.95 (G.F.O.)

Welchs flat fish of the day, grenobloise sauce, sea vegetables (MP) (G.F.O.)

North Berwick lobster, garlic, and parsley butter, frites (MP) (G.F.O.)

O N T H E S I D E

Harissa roasted tenderstem[®], battered onion rings, truffled Koffmann fries,
Koffmann chips, heirloom tomato salad £4.50 per item

Please inform your server of any allergies and
intolerances before placing your order.

Not all ingredients are listed on this menu.

We cannot guarantee the total absence of allergens.



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T O F I N I S H

Strawberry panna cotta, macerated strawberries, tuille shards, lemon balm £8.95 (G.F.O)

Sticky toffee pudding, salted caramel sauce, Scottish tablet ice cream £8.50

Affogato, amaretti semifreddo, espresso £8.50

White chocolate cremeux, poached rhubarb, burnt white chocolate £9.50 (G.F.O)

Tonka bean crème brulée, honeycomb tuille £8.95 (G.F.O)

Ross' cheese selection from "whynot?", bespoke crackers, house chutney £14.50

Selection of ice cream or sorbet (G.F.O/V/V.G.) £2.75 each

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