

# ANGELS SHARE

## STARTERS

<b>Jerusalem Artichoke Soup (v+)</b> Truffle, creme fraiche, thyme palmiers	6	<b>Chicken Liver Parfait</b> Red onion jam, brioche	7
<b>Goan Curry Mussels</b> Lime, coriander, grilled flat bread	7	<b>St. James Smoked Salmon</b> Celeriac, apple, dill	9
<b>Grilled Prawns</b> Chorizo, citrus aioli	12	<b>Roast Beetroot (v+)</b> Orange, hazelnut, tofu yoghurt	6

## MAINS

<b>Roast Chicken Breast</b> Haggis, neeps, Whisky jus	14
<b>Innis &amp; Gunn Battered Haddock</b> Crushed peas, tartar sauce, fries	13
<b>Monkfish Tail</b> Pancetta, cauliflower, golden raisin	18
<b>Pan Roast Cod</b> Tender stem broccoli, chickpeas, romesco	14
<b>Roast Celeriac (v+)</b> Potato terrine, oyster mushrooms, mushroom sauce	13
<b>Roast Aubergine (v+)</b> Burnt onion, white bean purée, smoked paprika	13

## TWEED VALLEY BEEF

*All our Tweed valley beef is hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass and barley. The beef is then dry-aged on the bone for a minimum of 35 days which results in a tender and flavourful piece of meat.*

<b>Braised Beef Cheek Bourguignon</b> Creamed potatoes, mushrooms, pancetta	14
<b>Angels Share Burger</b> Monterey Jack cheese, burger sauce, fries	14
<b>Tweed Valley Sirloin of Beef</b> Roast shallot, peppercorn sauce, fries	24

## SIDES

<b>Fries</b> Sea salt	4	<b>Halloumi Fries</b> Pomegranate mayo	5
<b>Kale</b> XO butter	4	<b>Winter Salad</b> Wholegrain mustard dressing	3
<b>Grilled Leeks</b> Pickled walnut dressing	4	<b>Salt &amp; Chilli Oyster Mushrooms</b> Five spice, coriander, sichuan pepper	5

## DESSERTS

<b>Chocolate &amp; Tofu Ganache (v+)</b> Kirsch cherries, cherry sorbet	6	<b>Spiced Apple Pavlova</b> Earl Grey, muscovado ice cream	6
<b>Buttermilk Panna Cotta</b> Pineapple salsa, coriander meringue	5	<b>Selection of British Cheeses</b> Seasonal fruit paste, oatcakes	12