

PORT OF LEITH DISTILLERY

THIS MENU IS THE PROPERTY OF
PORT OF LEITH DISTILLERY HOSPITALITY DIVISION

Small Plates

Devilled Eggs	£8
Parmesan cheese, cracked black pepper, extra virgin olive oil	
Chicken Liver Parfait	£13
Chicken fat brioche, Bramley apple & walnut conserve, pickled mustard seeds	
Oven Roasted Cauliflower	£11
Almond butter grenobloise, lemon, fine herbs ^(VE)	
Gnocchi Parisienne	£14
Scottish goats curd, butter poached spring vegetables, pea coulis ^(V)	
Smoked Haddock Scotch Egg	£14
Cream cheese, Everything Bagel Seasoning, shaved shallots, capers	
Hand Dived West Coast Scallops	£18
Wild garlic butter, cauliflower puree, samphire	

Sides

Hand cut chips ^(VE)	£5
Maple glazed chantenay carrots ^(V)	£5
Charred hispi cabbage, Marmite butter, sourdough crumb ^(V)	£6
Market soup ^(VE)	£6

(VE) - Vegan (V) - Vegetarian

If you have an allergy or any questions about the menu, please ask a member of the team.

Desserts

Housemade Ice Creams & Sorbet	£4
Vanilla & Bourbon ^(V) / Rhubarb & Tawny custard ^(V) / Strawberry & Manzanilla sorbet ^(VE)	
Cereal Milk Panna Cotta	£10
Table Whisky, apricot jam, cornflake crunch ^(V) *contains alcohol	
Dark Chocolate Mousse	£10
Espresso cremeux, feuilletine, Pedro Ximénez macerated dark fruits ^(V)	

Boards

Charcuterie	£18
A curated daily selection of charcuterie served with sourdough, coarse mustard and cornichon	
Cheese	£18
A selection of Scottish cheeses by I.J.Mellis served with sourdough, biscuits, cornichon and chutney ^(V) Some of the cheeses we use are unpasteurised. Ask a member of the team if there are any queries.	

Snacks

Spicy Nut Mix	£5
Dulce smoked paprika, cayenne pepper ^(VE)	
Bread & Oil	£6
Focaccia, Spanish Arbequina olive oil, aged balsamic ^(VE)	
Bread & Butter	£6
Sourdough bread & cultured butter ^(V)	
Olives	£6
Perello Gordal picante olives ^(VE)	
Mackerel Paté	£8
Keta caviar, lemon, oatcakes	
Dirty Martini Dip	£8
Hebridean blue cheese dip, Lind & Lime Gin olive tapenade, crisps *contains alcohol	

DINNER