PORT of LEITH DISTILLERY

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

(Small Plates)	
Market Soup Daily soup served with warmed sourdough (VE)	£6
Devilled Eggs Parmesan cheese, cracked black pepper, extra virgin olive oil	£8
Cheese Toastie Daily special toastie featuring Scottish farmhouse cheeses on sourdough bread (V)	£13
Chicken Liver Parfait Chicken fat brioche, Bramley apple & walnut conserve, pickled mustard seeds	£11
Oven Roasted Cauliflower Almond butter grenobloise, lemon, fine herbs (VE)	£13
Gnocchi Parisienne Scottish goats curd, butter poached spring vegetables, pea coulis ^(V)	£14
Smoked Haddock Scotch Egg Cream cheese, Everything Bagel Seasoning, shaved shallots, capers	£14
Sides	
Hand cut chips (VE)	£5
Maple glazed chantenay carrots (V)	£5
Charred hispi cabbage, Marmite butter, sourdough crumb (V)	£6
(VE) - Vegan (V) - Vegetarian If you have an allergy or any questions about th	e
menu, please ask a member of the team.	

Desserts	
Housemade Ice Creams & Sorbet Vanilla & Bourbon (V) / Rhubarb & Tawny custard Strawberry & Manzanilla sorbet (VE)	£4
Cereal Milk Panna Cotta Table Whisky, apricot jam, cornflake crunch (V) *contains alcohol	£10
Dark Chocolate Mousse Espresso cremeux, feuiletine, Pedro Ximénez macerated dark fruits (V)	£10
Boards	
Charcuterie A curated daily selection of charcuterie served w sourdough, coarse mustard and cornichon	£18 ith
Cheese A selection of Scottish cheeses by I.J.Mellis serv with sourdough, biscuits, cornichon and chutney	
Some of the cheeses we use are unpasteurised. Ask a member of the team if there are any queri	les.
(Snacks)	
Spicy Nut Mix Dulce smoked paprika, cayenne pepper (VE)	£5
Bread & Oil Focaccia, Spanish Arbequina olive oil, aged balsamic (VE)	6ª
Bread & Butter Sourdough bread & cultured butter (V)	£6
Olives Perello Gordal picante olives (VE)	£6
Mackerel Paté Keta caviar, lemon, oatcakes	£8
Dirty Martini Dip	£8

Hebridean blue cheese dip, Lind & Lime Gin olive

tapenade, crisps *contains alcohol

