

PAIRED MENU

Savour the unexpected with Paired, our menu of small plates accompanied by an unexpected recommendation for a craft beer and a wine.

Tomato & brie bon bon with pesto sauce <i>V N</i>	6.85
Innis & Gunn Oak Cask Ale, Edinburgh, Scotland, 330ml, 6.6% ABV	5.50
Antonio Rubini, Pinot Grigio Rosé, Italy, 125ml	4.30
Slow-cooked duck bon bons with bramble jus	5.50
Edinburgh Gold Continental Bier, Stewart Brewing, Edinburgh, Scotland, 330ml, 4.8% ABV	5.50
Luis Felipe Edwards Lot 18 Merlot, Chile, 125ml	4.00
Salt & pepper squid with lemon mayonnaise	7.50
Broken Dial Amber Ale, Harviestoun Brewery, Alva, Scotland, 330ml, 4.5% ABV	5.00
Picpoul de Pinet, Réserve De Mirou, France, 125ml	5.20
Parma ham with Parmesan, rocket & olive board	5.55
Schiehallion Lager, Harviestoun Brewery, Alva, Scotland, 330ml, 4.8% ABV	5.00
Vidal Riesling, New Zealand, 125ml	6.25
Spicy tandoori chicken with mint yoghurt	5.50
Holyrood IPA, Stewart Brewing, Edinburgh, Scotland, 330ml, 5% ABV	5.50
Élevé Pinot Noir, France, 125ml	5.25
Simple Mull Cheddar mac & cheese <i>V</i>	4.00
Old Engine Oil, Harviestoun Brewery, Alva, Scotland, 330ml, 6% ABV	5.50
Nederburg The Manor, Cabernet Sauvignon, 125ml	5.05
Chicken & black pudding bon bon & tarragon mayo	4.50
Innis & Gunn Rum Cask Ale, Edinburgh, Scotland, 330ml, 6.8% ABV	5.80
Red Knot, Shiraz, Australia, 125ml	6.75
Falafel & hummus	5.50
Bitter & Twisted Golden Ale, Harviestoun Brewery, Alva, Scotland, 330ml, 4.2% ABV	5.00
Nederburg The Anchorman, Chenin Blanc, South Africa 125ml	7.50

KEY: *V* - VEGETARIAN *N* - CONTAINS NUTS

ALLERGY ADVICE:

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request

A discretionary service charge of 10% will be added to your bill. Prices are in GBP.