

DINERY



MENU

- SMALL PLATES -

'NDUJA MAC AND CHEESE
CROQUETTES - 10
garlic sauce

KOREAN CHICKEN - 11.50
toasted sesame and lime, Korean ketchup

CRISPY PLAICE TACO - 14.50
guacamole, chipotle mayo, mixed leaves

SKEWERED GRILLED PRAWNS - 14
gremolata

SMOKED MACKEREL PATE - 10
toasted bread, picked grapes (GF)

- COMMENCEMENTS -

HARISSA BRAISED PORK CHEEK - 14
whipped feta, roasted red pepper dressing, herb
(GF)

JUNIPER CURED HALIBUT - 12.50
whipped crème fraîche, cucumber ribbons, rye
crumb

CELERIAC VELOUTE - 9
apple and hazelnut dressing, crusty bread (VG, GF
with no bread)

OX CHEEK RAVIOLO - 14
mushroom consommé, thyme oil

BEETROOT AND FETA FILO TART - 10.50
balsamic, rocket salad (V)

MAIN EVENTS

PARTRIDGE - 25
toasted barley, elder jus, roasted pear

VENISON HAUNCH - 27
salt baked beetroot, hazelnut pesto, jus

WILD MUSHROOM RISOTTO - 20
caramelised king oyster mushrooms, crispy
onions (V, GF)

CURED COD - 25
roasted cauliflower purée, cauliflower
florets, mixed seed dukkah (GF)

STEAK - 28
30-day dry aged flat iron steak (8oz), crushed
herb potatoes, jus (GF)

SIDESHOWS

TRUFFLE CHIPS - 7.50
truffle mayo, parmesan

CHICORY & ORANGE SALAD - 7.50
chicory leaves, orange segments, mint and
orange dressing, pomegranate (GF, VG)

HERBY CRUSHED POTATOES - 5
salsa verde (GF, VG)

HONEY GLAZED CARROTS - 5
toasted hazelnuts (V, GF)

PADRON PEPPERS - 10
miso and lemongrass caramel (GF)

HAND CUT CHIPS - 5.50 (VG, GF)

- SHARING BOARDS -

These can all be made GF on request
extra bread 5.50, extra oatcakes and crackers
4.50

DECANTER BOARD - 40
ham hough terrine, bresaola, chorizo,
prosciutto, salami, Cashel Blue, Clava Brie,
Charcoal Cheddar, Auld Reekie, olive
tapenade, onion chutney, crackers, bread

MEDITERRANEAN PLATTER - 22 (V)
selection of breads with homemade dips & oil

- SWEET & SCRUMPTIOUS -

LEMON PANNACOTTA - 8.50
macarated berries, tuile

TIRAMISU (Pedro Sherry) - 8.50 (V)

CARAMEL AND LIME CHOCOLATE
TART - 8.50 (V)

CHEESE OF THE WEEK 12.50
oatcakes, picked grape

ICE CREAM SELECTION - 7.50 (V, GF)

Please ask for our selection of dessert wine
and port

V - Vegetarian
VG - Vegan
GF - Gluten Free
DF - Dairy Free

If you have any food allergies or other dietary
requirements please inform a member of staff

Tables will incur a 10% discretionary service
charge

www.decanterbruntsfield.co.uk

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