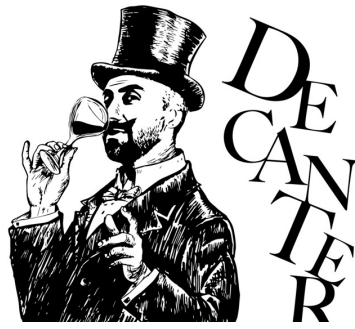


DINERY



MENU

- DECANTER CLASSICS -

CRISPY KOREAN CHICKEN - 12 (DF, GF)
toasted sesame, lime

FISH TACO - 14.50 (DF)
avocado crema, pico de gallo, hot sauce

PRAWNS - 14 (GF)
shallots, garlic, chilli with lemon butter, coriander and spring onion

HAGGIS BON BONS - 11
Laphroaig whisky mayo

PATATAS RIOJANA - 8.50 (VG, GF)
diced potato, veg (VG) add chorizo +1.50

- SMALL PLATES -

TENDERSTEM BROCCOLI TEMPURA - 11 (VG)
cumin salt, harissa, lime

MUSHROOM TOAST - 9.50 (VG)
local bread, wild mushrooms, vegan aioli, coriander
+ add slow-poached egg +2

BEEF CHEEK RENDANG - 14 (GF, DF)
turmeric rice

MONKFISH AND PRAWN SKEWERS - 14 (GF)
miso butter emulsion, charred scallion oil, preserved lemon

TUNA TOSTADAS - 14 (DF)
seared marinated tuna, fried leeks, chipotle mayo, avocado

PADRON PEPPERS - 10 (GF, V)
white bean puree, grilled lime, espolette pepper

VENISON CROQUETTES - 14.50
parsnip puree, red wine jus, pickled shallots, smoky mayo



LARGE PLATES

VENISON - 27 (GF)
seared venison haunch, wild mushrooms, brassicas, crema, beetroot crisps, red wine jus

MISO CURED HAKE - 25 (GF)
bisque, mussels, espolette pepper, bacon lardons

WINTER VEG PAVE' - 20 (VG, GF)
aioli, piccalilli, crispy shallots, smoky mushroom jus, toasted hazelnut

PAN-FRIED DUCK - 26 (GF)
clap shot puree, compressed apple, brown butter emulsion, nasturtium

STEAK - 30 (GF)
sirloin steak from Michael Malone's of Edinburgh with peppercorn, tomatillo, or red wine jus

SIDESHOWS

HAND CUT CHIPS - 5.50 (VG, GF)

SEASONAL SAUTEED GREENS - 7 (V, GF)
ask your server

WILD MUSHROOMS - 7 (V, GF)

SCORCHED CARROTS - 8 (V, GF)
brown butter vinaigrette

PARMESAN CHIPS - 7.50 (GF)

- SHARING BOARDS -

These can all be made GF on request

MEAT - 28
selection of our cured meat sourced from around the globe featuring red wine sausage from East Coast Cured

CHEESE - 27
4 cheeses from 181 Deli next door and Clarks, paired with chutney and pickles to accompany them

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

DECANTER PLATTER - 38
a selection of all three

- SWEET & SCRUMPTIOUS -

STICKY TOFFEE PUDDING - 7
toffee sauce & ice cream (V)

CHEESE & STUFF (V)(GF) - 12

PANNACOTTA - 7 (GF, V)
winter berries and Prohibition Tonic Gin with fresh blackberries compote

DARK CHOCOLATE POT - 8 (GF, V)
whisky caramel

LOCALLY SOURCED VANILLA ICE CREAM - 7.50 (GF, V)
with Pedro Ximenez sherry

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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