

# DINERY



# MENU

## - DECANTER CLASSICS -

CRISPY KOREAN CHICKEN - 12  
toasted sesame, lime

FISH TACO - 14.50 (DF)  
pico de gallo, hot sauce, chipotle mayo

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

HAGGIS BON BONS - 11  
whisky mayo

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

FRESHLY SHUCKED OYSTERS  
when available, please ask



## LARGE PLATES

VENISON - 27  
Seared venison haunch, parsnips  
purée, sautéed wild mushrooms and  
spinach, fried potato pave, red wine  
jus

HAKE - 24  
chipotle bisque, charred corn,  
chorizo and black beans

GRILLED OYSTER  
MUSHROOMS - 19 (VG)  
smoked parsnips, chimichurri  
sauce, toasted hazelnut

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

## SIDESHOWS

DUCK FAT NEW POTATOES -  
5.50

HAND CUT CHIPS - 5.50 (VG)

SEASONAL SAUTEED GREENS - 5  
(V)  
garlic butter

PARMESAN CHIPS - 7.50

PADRON PEPPERS - 8 (GF, VG,  
DF)  
miso glaze

## - 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

## - SMALL PLATES -

AUBERGINE TEMPURA - 11 (VG)  
ginger soy and lime dip

BAKED JERUSALEM ARTICHOKES - 13  
(VG/GF)  
slow cooked butter beans

FLATBREAD - 9.50 (DF and VG available)  
honey roast butternut squash and quinoa, roast  
peppers, romesco and houmous - add halloumi +3

BEEF CHEEK RENDANG - 14  
(GF)  
turmeric rice

CHARRED CORN RIBS - 11 (GF, VG)  
jerk coconut and lime sauce

THAI SPICED MONKFISH AND PRAWN  
SKEWERS - 14  
Thai satay, peanut and lime leaf crumb, pickled  
cucumber

## - SWEET & SCRUMPTIOUS -

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

CHEESE & STUFF (V)(GF) - 12

PANNACOTTA - 7  
winter berries and Prohibition Tonic Gin  
with fresh blackberries compote

DARK CHOCOLATE POT - 8 (GF)  
whisky caramel

LOCALLY SOURCED VANILLA ICE  
CREAM - 7.50  
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](http://www.decanterbruntsfield.co.uk)

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