

DINERY



MENU

- DECANTER CLASSIC SMALL PLATES -

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

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

PRAWNS - 14 (GF, DF)
shallots, garlic, chilli, 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

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

- 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 SCAMPI - 14.50
kewpie mayo, pickled shallots and chillies, and lemon balm

SEAFOOD TOSTADA - 14 (DF)
seafood of the day, fried leeks, chipotle mayo

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



LARGE PLATES

VENISON - 27 (GF)
potato terrine, celeriac puree, crispy kale and a bramble and red wine jus

HAKE - 25 (GF)
warm tartare sauce, samphire and Parmentier potatoes

OX CHEEK - 25 (GF)
braised ox cheek served with herb oil mashed potato, bacon, tenderstem, gremolata and red wine jus.

WILD MUSHROOM RISOTTO - 20 (VG, GF)
wild mushrooms, crispy kale, vegan parmesan and white truffle oil

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

SIDESHOWS

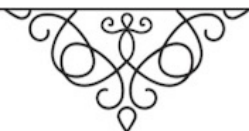
HAND CUT CHIPS - 5.50 (VG, GF)

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

HERB OIL MASHED POTATOES - 7 (V, GF)

PARMESAN CHIPS - 7.50 (GF)

PADRON PEPPERS - 10 (GF, VG, DF)
miso glaze



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
183 Bruntsfield Place - Edinburgh EH10 4DG

- SHARING BOARDS -

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

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 (V)
toffee sauce & ice cream

CHEESE & STUFF (V)(GF) - 12

LEMON POSSET - 7 (V) (GF without shortbread)
Chantilly cream, dehydrated lemon and Chef James' homemade shortbread

CAPPUCCINO MOUSSE - 8 (GF, V)
chocolate and coffee flavoured mousse topped with Chantilly cream

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

CRANACHAN - 8 (V)
traditional Scottish cranachan with berry compote and Im Bru jelly

Please ask for our selection of dessert wine and port

