

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

PAN ROASTED SCALLOP - 16 (GF, DF)
pan roasted hand dived scallops, served with sweetcorn puree, charred sweetcorn, apple gel, pickled apple and caviar

- SMALL PLATES -

MOZZARELLA CAPRESE - 12 (V)
mozzarella, served with heritage tomatoes and homemade basil pesto

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

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

WATERMELON FETA SALAD - 15 (V)
watermelon, whipped feta, heritage tomatoes, lambs lettuce and a watermelon and peanut caramel

LARGE PLATES

VENISON - 27 (GF)
fondant potato, celeriac puree, greens and red wine and port reduction

SALMON - 25 (GF)
petit pois a la Francaise and charred lemon

GUINEA FOWL SUPREME - 25 (GF)
crushed potato cake, mushroom fricassee and red wine and port reduction

SUMMER VEG RISOTTO - 20 (VG, GF)
pesto, summer vegetables and pea shoots

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

CAMEMBERT MASHED POTATOES - 8 (V, GF)

PARMESAN CHIPS - 7.50 (GF)

PADRON PEPPERS - 10 (GF, VG, DF)
sherry caramel

- 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 CURD TART - 8 (V)
Chantilly cream and dehydrated lemon

DECONSTRUCTED CHOCOLATE CHEESECAKE - 8 (V, GF)
served with chocolate soil, chocolate shards and butterscotch sauce

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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