



WHISKI  
ROOMS



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# ALL DAY MENU

Using Fresh Scottish Food & Keeping it Local

## STARTERS

- BUTTERNUT SQUASH & LENTIL SOUP** (v) sourdough bread 8
- CULLEN SKINK** Scottish fish chowder, sourdough bread 12
- HAGGIS SPRING ROLLS** (vo) with spiced plum sauce 12
- SALMON THREE WAYS** (gf) Talisker cured salmon, hot smoked salmon, smoked salmon, beetroot puree, caper berries, lemon, creme fraiche 15

## MAINS

- HAGGIS** (vo) 19  
bashed neeps, mashed potato, crispy leeks, whisky sauce
- WHISKI'S FISH & CHIPS** (gfo) 22  
breaded east coast haddock, chunky chips, peas, lemon, tartare sauce
- SCOTCH STEAK PIE** 22  
chunky chips or mashed potato, green beans & honey braised carrots
- SCOTTISH SALMON** (gf) 25  
sauteed potatoes, tender stem broccoli, chorizo, crayfish & caper butter
- BRAISED LAMB SHOULDER** (gf) 29  
slow cooked marinated lamb shoulder, honey braised carrots & green beans, sauteed potatoes, thyme jus
- VENISON LOIN** 34  
potato gratin, peppered kale, honey braised carrot, red wine jus
- ROAST BREAST OF CHICKEN** (gf) 22  
honey braised carrots, herb mash, wild mushroom & rosemary jus
- LOBSTER MACARONI CHEESE** 28  
lobster, Scottish cheddar, parmesan, garlic bread
- THREE CHEESE MACARONI** (v) 18  
Scottish cheddar, blue cheese, parmesan, garlic bread


## SALADS

- WHISKI ROOMS HOUSE SALAD** (v/vg/gf) 12  
baby gem lettuce, tomatoes, red onion with our house dressing  
**ADD - Chicken** 5 | **Scottish Salmon** 9 | **Rib Eye Steak** 15
- CAESAR SALAD** (gfo/v) 12  
lettuce, croutons, dressed parmesan cheese and Caesar dressing
- CHARGRILLED CHICKEN CAESAR SALAD** 17

## SIDES


- CHUNKY CHIPS** (gf/v) 5.5
- CAJUN SPICY CHUNKY CHIPS** (v) 6
- TRUFFLE & PARMESAN CHUNKY CHIPS** (gf/v) 6.5
- CREAMY HERB MASH** (gf/v) 5
- SAUTEED POTATOES** (gf/v) 6
- HOUSE SALAD** (gf/v) 6
- ONION RINGS** (v) 6
- SEASONAL VEGETABLES** (gf/v) 5

## SHARING

- VINCI OLIVES** (gf/v) Mediterranean marinated 5
- SOURDOUGH BREAD** (v) butter & balsamic olive oil 6
- SOURDOUGH GARLIC BREAD** (v) 7
- SOURDOUGH GARLIC BREAD WITH CHEESE** (v) 8
- CHARCUTERIE BOARD** serrano ham, chorizo curado, salami picante, sun dried tomatoes, onion chutney, mozzarella bocconcini, sourdough bread  16
- SCOTTISH CHEESEBOARD** I.J. Mellis selected cheeses, biscuits, caramelised red onion chutney 14

## CHARGRILLED STEAKS

Scottish Beef from our local butcher John Gilmour, grass-fed, dry aged and matured for 35 Days, served with seasoned chunky chips, roast tomato and dressed leaf


- DRY AGED SIRLOIN STEAK** (283g/10oz)  36
- DRY AGED RIB EYE STEAK** (283g/10oz) 38
- ADD - MACARONI CHEESE SIDE** 8

## SAUCES

Peppercorn | Blue Cheese | Whisky Mushroom | Red Wine Jus 4

## CHARGRILLED BURGERS

Hand-made 100% Scottish beef burgers, local bakery bun (gf bun available), baby gem lettuce, gherkins, caramelised red onion chutney, tomato, and seasoned chunky chip

- WHISKI'S BURGER** Scottish cheddar cheese, bacon  19
- CHEESE BURGER** with Scottish cheddar cheese 17
- BLUE CHEESE BURGER** 18
- HAGGIS BURGER** beef burger topped with haggis 18
- SOUTHERN FRIED CRISPY CHICKEN BURGER** chipotle mayo 17
- MOVING MOUNTAIN BURGER** (v/vg) 18  
vegan burger, vegan cheese

**ADD TO BURGER** - Bacon 3, Haggis 4, Cheddar Cheese 3

## LUNCH SANDWICHES 12 - 5pm

Delicious sandwiches served on focaccia roll (gfo) and with mixed leaf salad, **ADD** Chunky Chips / Soup - 5

- BLT - BACON LETTUCE & TOMATO** with mayonnaise 8
- CHICKEN & SALAD** with lime coriander mayonnaise 10
- SCOTTISH SMOKED SALMON** caper & dill creme fraiche 12
- BRIE AND CHILLI JAM** (v) 9
- BRIE & BACON WITH CHILLI JAM** 11  
with lime coriander mayonnaise, mixed salad
- STEAK SANDWICH** 18  
chargrilled steak, mustard mayonnaise, onion chutney



## DESSERTS



<b>STICKY TOFFEE PUDDING</b> with hot caramel toffee sauce, vanilla ice cream	9
<b>WHISKI CRANACHAN</b> cream, honey, whisky, raspberries, toasted oats, raspberry gel	9
<b>APPLE &amp; PEAR CRUMBLE</b> (gf) with vanilla ice cream	9
<b>CHOCOLATE FONDANT</b> (gf) with vanilla ice cream	9
<b>I.J MELLIS CHEESE SELECTION</b> with biscuits, caramelised red onion chutney, grapes	14
<b>LUXURY ICE CREAM</b> with hot caramel toffee sauce	8

## CHILDREN'S MENUS - 9

(FOR CHILDREN UNDER 10 YEARS ONLY)

**CHICKEN GOUJONS & CHIPS / MASH SANDWICHES** with chips, select option:  
Tomato and Cheese (v) / Cheese (v) / Chicken Mayo

**HAGGIS, NEEPS AND MASH  
MACARONI & CHEESE  
FISH FINGER GOUJONS & CHIPS**

## COCKTAILS



**WHISKI AULD FASHIONED** - Large measure of Bourbon, soft brown sugar, house bitters, stirred down patiently and served over ice, finished off with a orange twist

**SMOKY AULD FASHIONED** - Ardbeg 10yo whisky stirred down with brown sugar, bitters, served over ice with an orange twist

**HIGHLANDER** - Pink Gin & with cucumber, lime, elderflower cordial, raspberry syrup, shaken

**PORN STAR MARTINI** - Vanilla Vodka shaken with Passion fruit puree, Passoa, and sugar, served with a shot of Prosecco on the side

**WHISKY JACK** - A delicious refreshing drink combining Jack Daniels, lemon, ginger and honey with a rinse of Ardbeg

**RASPBERRY MULE** - A delicious refreshing drink combining vodka with Raspberry, lime and ginger beer, served tall (looking for less fruity ? try a whisky mule)

## DRAUGHTS & BEER

### PINTs

PAOLOZZI CRAFT LAGER (EDINBURGH) 5.2%  
COAST TO COAST (EDINBURGH) 4.2%  
INNIS & GUNN LAGER (EDINBURGH) 4.6%  
BIRRA MORETTI (ITALIAN) 4.6%  
GUINNESS (UK) 4.0%

### BEER BOTTLES

UNTITLED IPA, EDINBURGH BEER FACTORY (EDINBURGH) 5.5%  
INNIS & GUNN ORIGINAL (EDINBURGH) 330ML 6.6%  
PERONI NASTRO AZZURO (ITALY) 330ML 5.1%  
PERONI GLUTEN FREE (ITALY) 330ML 5.0%  
HEINEKEN ZERO (NETHERLANDS) 330ML 0.0%

### SCOTTISH CIDER BOTTLES

THISTLY CROSS ORIGINAL 6.6%  
THISTLY CROSS SCOTTISH FRUIT 4.0%

## OVER 250 WHISKIES & A GREAT SELECTION OF WINES...!

v - Vegetarian vo - vegetarian option available vg - Vegan  
gf - Gluten free gfo - gluten free option available

All prices inclusive of VAT. Sadly we cannot guarantee any items on the menu are completely free from traces of allergens. Please ask staff should you have any allergies. A discretionary 10% service charge will be added to food tables.

