



WHISKI
ROOMS



ALL DAY MENU

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Using Fresh Scottish Food & Keeping it Local

SHARING

- Vinci Olives & Confit Tomatoes** (gf/v) 6
- Artisan Sourdough Bread** Edinburgh cultured butter (v) 6
- Artisan Sourdough Bread** with EVO & aged balsamic vinegar, pesto 8
- East Coast Scottish Charcuterie Board** 19
chorizo, fennel salami, aged Scottish cheddar cheese, olives, sun blushed tomatoes, chutney, pickles, crostini



STARTERS

- Soup of the Day** (gf/v) with sourdough bread 8
- Scotch Egg** boiled egg wrapped in pork meat, pepper sauce 8.5
- Haggis Spring Rolls** (vo) with spiced plum sauce 12
- Cullen Skink** with sourdough bread 12
- Talisker Cured Salmon** (gfo) cucumber and shallot salad, lemon crème fraiche, crostini 12
- Whipped Goat Cheese** (gfo) roasted squash, pumpkin pesto, crostini 9

MAINS

- Haggis** (vo) 19
award winning haggis, neeps, mashed potato, crispy leeks, whisky sauce
- Fish & Chips** (gfo) 19.5
breaded haddock, chips, mushy peas, lemon, tartare sauce
- Scotch Steak Pie** 22
slow cooked beef, topped with puff pastry, served with herby mash
- Scottish Salmon** (gf) 25
sauteed potatoes with spinach and samphire, caper butter
- Roast Chicken** (gf) 19
herb mash, honey braised carrots, broccoli, wild mushroom & rosemary jus
- Lobster Mac & Cheese** 28
Scottish cheddar, gruyere cheese and parmesan
- Crispy Gnocchi** (gf/v) 17
peppery salad, goats cheese and pumpkin pesto
- Three Cheese Macaroni** (v) 16
Scottish cheddar, gruyere cheese and parmesan
Add - haggis | bacon 4

SALADS

- Whiski Rooms House Salad** (v/gf) 12
watercress, rocket, pickled shallots, parmesan, olive oil reduction
Add - Chargrilled Chicken 5 | Scottish Salmon 9

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.

CHARGRILLED STEAKS

Scottish meats from our local butcher, grass-fed, dry aged and matured for 35 Days, served with slow roasted tomato, roasted shallot, chips and a sauce



- Rump Steak** (8oz) (gf) with peppercorn sauce 26
- Ribeye Steak** (8oz) (gf) with peppercorn sauce 34
- Venison Steak** (8oz) with a juniper and thyme rub, juniper jus 29
- Lamb Rump Steak** (8oz) with a rosemary and garlic rub, red wine and mint jus 28
- ADD SIDE - Macaroni Cheese** (v) 7

CHARGRILLED BURGERS

Hand-made 100% Scottish beef burgers, local artisan bakery brioche bun (gf bun available), baby gem lettuce, gherkins, burger relish, chips



- Whiski Burger** with Scottish cheddar cheese, bacon, with chips 19
ADD - Haggis 4
- Veggie Burger** (v) with crispy haggis, cheese, burger relish, with chips 18

SIDES

- Chips** (gf/v) 5
- Truffle & Parmesan Chips** (gf/v) 6
- Herby Mash** (gf/v) 5
- Broccoli** (gf/v) 5
- House Salad (small/large)** (gf/v) 5/12
- Woodland Mushrooms** (gf/v) 5
- Macaroni Cheese** (v) 7

DESSERTS

- Apple & Pear Crumble** (gf) with vanilla ice cream 9
- Sticky Toffee Pudding** (v) with hot caramel sauce, vanilla ice cream 9
- Whiski Cranachan** (v) cream, honey, whisky, raspberries, toasted oats, raspberry gel 9
- Chocolate Torte** (v) with orange compote 9
- Scottish Ice Cream** (v) with hot caramel sauce 8
- I.J Mellis Cheese Selection** with biscuits, fruit chutney, grapes 14

