edina's kitchen

DINNER

Served between 6pm and 10pm daily

STARTER

Chicken liver pate, toasted brioche & onion marmalade *(H)*	**£6.50**
Oak-smoked Scottish salmon, pickled cauliflower, caper berries & horseradish crème fraiche *(GF) (H)*	**£8.50**
Forestier mushroom, toasted brioche & petit salad *(V)*	**£7.50**
Trio of melon, ginger syrup *(V)*	**£6.50**
Isle of Mull cheddar cheese soufflé *(V)*	**£7.50**

MAIN

Roast chicken, pomme chateau, butternut squash, glazed vegetables & rosemary jus	**£21.50**
North atlantic cod, herb & mustard infused mash & butter cream sauce *(GF) (H)*	**£19.50**
Scottish 8 oz. sirloin of beef, traditional garnish & peppercorn sauce *(GF) (H)* ***(*4.95)***	**£26.00**
Roast barbary duck breast, dauphinoise potato, red cabbage & red wine jus *(GF) (H)*	**£23.50**
Potato gnocchi, forest mushrooms & baby spinach *(V)*	**£12.50**

SIDE DISHES — £3.25 each

Sweet potato fries	French fries	Glazed green beans
Buttered new potatoes	Mixed leaf salad	

DESSERT

Apple & plum crumble, vanilla ice cream *(N)*	**£5.95**
Lemon tart & orange sorbet	**£5.50**
Pastel de nata, red berry coulis & strawberry ice cream	**£5.95**
Selection of ice cream or sorbet	**£5.95**
Scottish cheese board, tomato chutney & oatcakes ***(*2.95)***	**£8.50**

Do you have allergies or other dietary requirements?
Our Head Chef or Restaurant Manager would be happy to guide you through the options, and explain our ingredients in detail.
(V) = vegetarian, (N) = contains nuts, (M) = contains mollusks, (GF) = gluten free, (DF) = dairy free
None of our dishes contain alcohol
*Supplements apply to dinner-inclusive deals only