



NIGHTCAPS

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Glenallachie 12yr	6
Dalmore 15yr	15
Glenfarclas 25yr	29
Balvenie 21yr Portwood	34
Courvoisier VSOP	6.5
Drambuie	5
Mentzendorff Kummel	5

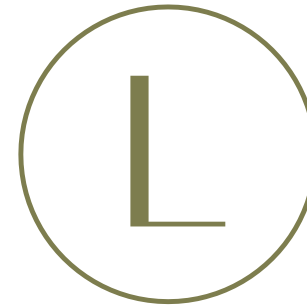
DESSERT COCKTAILS 12.5

The Leddie Carajillo
Bandero café tequila, espresso, orange, vanilla, cinnamon

Mantis
Absolut vodka, crème de menthe, cream, chocolate

Nuttin but flavour
Olorosso sherry, amaretto, frangelico, cacao

For all allergens, please see your server.
A discretionary 10% service charge will be added to your bill.



WELCOME

A warm welcome to The Leddie
Mastering moments since 2024



DESSERT

Mocha parfait, chocolate mousse, coffee syrup	9.5
Sticky toffee pudding, vanilla ice cream	9
Lemon pannacotta, pineapple & chilli salsa, honeycomb	9.5
Selection of ice cream	3 per scoop

CHEESE SELECTION

served with onion chutney & oatcakes

4 per slice

Blackmount, I.J Mellis

Made using unpasteurized ewe's milk in Lanarkshire. In winter, this flaky cheese is punch and boozy.

Blue Murder, Highland Fine Cheese

Mould ripened and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly sweet and velvety that a mouthful can even take non-Blue cheese lovers to heaven!

Clava Brie, I.J Mellis

Aged for six weeks and made with pasteurised cow's milk by Jill and Callum Clarke in Ardersier.

St. Andrews Farmhouse Cheddar, I.J Mellis

Made in Anstruther, Fife. Tangy and tropical with savoury notes.

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DESSERT



STARTERS

Smoked haddock kedgeree croquette, curry mayonnaise	9.5
Shetland mussels, garlic & white wine sauce	11.5
Cullen skink, sourdough bread & Scottish butter	10
Broccoli, leek & Blue Murder cheese tart	9.5
Cured West Coast sea trout, lemon crème fraiche, grapefruit, pickled fennel	11
John Gilmour Haggis bon bons & peppercorn sauce	8.5
Chicken liver parfait, brioche toast, cranberry & orange chutney	12

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MAINS

Pan fried West Coast sea trout, crayfish & bisque risotto	25
Fish & chips, crushed peas, tartare sauce & lemon	19.5
Woodland mushroom pappardelle, tarragon cream & parmesan	17.5
Roast chicken, bacon & leek pie, buttered greens	22.5
Gnocchi, roasted squash, squash purée, sunflower seeds	16
Roasted Loin of East Lothian venison, squash & blackberries	26
Shetland mussels, garlic & white wine sauce	18
Pan fried North Sea hake, wilted greens, mussel butter sauce	23.5

SIDES

The Leddie green salad	5
Buttered greens	5
Fries	5
Macaroni cheese	5
Buttered new potatoes	5
Onion rings	5
Truffle & parmesan fries	7.5

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SEARED OVER FLAMES

Our meat is supplied by local East Lothian butcher, John Gilmour.

The Leddie beef burger <i>Swiss cheese, baby gem lettuce, tomato, gherkins, mayonnaise</i>	18.5
The Leddie falafel burger <i>baby gem lettuce, tomato, gherkins, harissa mayonnaise</i>	17.5
8oz rump steak <i>fries & mixed leaf salad</i>	29
8oz sirloin steak <i>fries & mixed leaf salad</i>	37
8oz ribeye steak <i>fries & mixed leaf salad</i>	39
<i>Upgrade to truffle & parmesan fries</i>	2.5

SAUCES

Peppercorn	3.5
Blue cheese	3.5
Red wine jus	3.5
Garlic butter	3.5

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BEFORE
YOU
BEGIN...

NIBBLES

Scottish Sourdough & Scottish butter	3.5
Olives	4

OUR FAVOURITES

125ml Louis Roederer Brut Collection 244	15.5
Leddie Lager 4%	5.5
Ginger Stag <i>Dalmore 12yr, ginger, elderflower, maraschino, citrus</i>	13.5
The Optimist <i>Rhubarb infused pisco, citrus, vanilla, egg white</i>	12.5

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