



WELCOME TO THE LEDDIE

Mastering moments since 2024

BEFORE YOU BEGIN...

NIBBLES

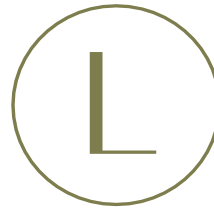
Cumbrae oyster, apple, dill	4 <i>per oyster</i>
Company bakery sourdough, salted butter	3.5
Olives	4

STARTERS

Scottish burrata, plum jam, fig, Parma ham, walnuts*	14
Kedgeriee croquette, curry mayonnaise	9.5
Mussels, garlic & white wine sauce	11
Home-cured sea trout, lemon crème fraîche, beetroot, ryebread crackers	12.5
Smoked ham hock & chicken terrine, bacon jam, pickled girolles	11.5
6 Cumbrae oysters, apple & dill	24
Haggis bon bons, peppercorn sauce	7.5
Broccoli, leek & blue cheese tart	9.5

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

STARTERS



MAINS

Pan fried sea trout, bisque risotto	25
Fish & chips, mushy peas, tartare sauce and lemon	19
Wild mushroom pappardelle, tarragon cream	17.5
Baked North Sea cod, creamed leeks, dill oil	24.5
Chicken, bacon & leek pie, buttered greens	22
Gnocchi, roasted squash, squash purée, sunflower seeds	17
Roasted loin of venison, roasted squash, pickled blackberries	26

SIDES

Green salad	4.5
Buttered greens	5
Fries	5
Macaroni cheese	5
Onion rings	5
New potatoes	5
Truffle & parmesan fries	7.5

SEARED OVER FLAMES

*Our meat is supplied by local East Lothian butcher, John Gilmour.
All dishes served with fries.*

The Leddie beef burger	18.5
<i>Cheese, lettuce, tomato, gherkins, mayonnaise</i>	
8oz rump steak	29
8oz sirloin steak	37
8oz ribeye steak	39
The Leddie falafel burger	17.5
<i>Lettuce, tomato, gherkins, harissa mayonnaise</i>	

SAUCES

Peppercorn	3.5
Blue cheese	
Red wine jus	
Garlic butter	

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DESSERT

Lemon pannacotta, pineapple & chilli salsa	9.5
Sticky toffee pudding, vanilla ice cream	9
White chocolate mousse, salted caramel & banana	9
Mocha parfait, chocolate mousse, coffee syrup	8
Selection of ice cream	3 <i>perscoop</i>

I.J MELLIS CHEESE

4 *perslice*

Served with onion chutney & oatcakes

Blackmount

Made using unpasteurized goat's milk in Lanarkshire. Aged for 2-3 weeks, soft and creamy with a pleasant tart flavour.

Hebridean Blue

Aged for 6 months using unpasteurized cows' milk on the Isle Of Mull. Boozy and saline.

St. Andrews Farmhouse Cheddar

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

Black Crowdie

Creamy, soft cows' cheese, light in flavour.

NIGHTCAPS

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

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