

edina's kitchen

DINNER

Served between 6pm and 10pm daily

STARTER

Chicken liver pate, tomato chutney, multigrain toast & petite salad	£6.50
Oak-smoked salmon, dill crème fraiche & pickled cucumber (GF)	£8.50
Trio of melon, ginger syrup (V) (GF) (DF)	£5.50
Slow roasted duck breast, caramelised apple salad (NF)	£6.95
Smoked haddock soufflé, parsley mayonnaise & mixed leaf salad	£7.50
Goat cheese & toasted almond risotto (V) (GF) (N)	£7.50



MAIN

Roast chicken with bbq & tarragon glaze, carrot puree, fondant potato & greens (GF) (H)	£16.50
Grilled salmon a la plancha, linguini pesto, black olives & tomato (H)	£17.95
Butter-poached North Atlantic cod, savoy cabbage, white wine potato & beurre blanc (GF) (H)	£17.95
Roast Barbary duck breast, dauphinoise potato, plums & redcurrant sauce (GF) (H)	(*£4.95) £19.50
Potato gnocchi with forest mushroom stew and spinach in a rich butter cream sauce (V)	£13.50
8 oz. sirloin of Scottish beef with traditional garnish & peppercorn sauce (H)	(*£9.95) £26.00
Goat cheese & toasted almond risotto (V) (GF) (N)	£12.50

SIDE DISHES

£3.25 each

French Fries	Sweet Potato Fries	Glazed Green Beans
Buttered New Potatoes	Mixed Leaf Salad	



DESSERT

Spiced poached plums with strawberry ice cream & langue de chat biscuit (V)	£5.50
Sticky toffee pudding, toffee sauce & vanilla ice cream	£6.50
Chocolate fondant & strawberry ice cream	£6.50
Vanilla crème brûlée & homemade shortbread	£6.50
Mixed berry Pavlova with Chantilly cream & strawberry ice cream	£5.95
Selection of ice creams and sorbets	£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