



Covid-19 contact tracing. Please stay safe and register on arrival. For more info speak to staff.



Food first, then Morals

...Since 1998

Lunch & Early Dinner

AUTUMN OFFER 2 COURSES ONLY £10

Last orders 6.30pm

Soupe à l'oignon (v)

French onion soup, with gruyère crouton, also available as a vegan option

Moules à la bretonne

Fresh Scottish mussels steamed in white wine, shallots, garlic, lemon and a touch of cream

Le pâté du jour

Today's pate served with green leaves and oatcakes

Haggis balls

Deep fried in beer batter, served with clapsnot potatoes and whisky jus

Le poisson du jour

Our fish of the day, please ask for today's catch and recipe

Osso buco

A speciality of ours, as cooked by "gran"...well nearly... cross cut veal shanks, braised and slow cooked in white wine, shallots, garlic, vegetables, spiced with Lombard spices and a hint of orange zest, served with basil olive oil and tagliatelle pasta

Le lapin à la moutarde

Slow cooked rabbit in a creamy white wine and Dijon mustard sauce, Button mushrooms, mousseline mash

Vietnamese jungle curry (vegan)

Served with jasmine rice

Quick Things with French fries...

Steak frites au poivre, chargrilled minute steak with pepper sauce	9.90
Moules frites, steamed mussels with white wine and cream	8.00
Oeuf cocotte, poached egg in a leek, blue cheese and smoked salmon fondue	8.50
Merguez frites, grilled north African lamb sausages	8.50
Croque monsieur, toasted ham, cheese and bechamel sandwich	8.00
Croque madame, as above with an extra fried egg	8.50

Please ask for today's freshly made desserts, all priced 4.50, Cheeseboard 5.50

À la Carte

les bouchées: ...our small plates, perfect as starters or to share amongst friends

Surprise calamari	7.50
<i>Our famous signature dish, one you must try!</i>	
Haggis balls	6.90
<i>Deep fried in beer batter, clapsnot tatties, whisky jus</i>	
Saigon beef	7.90
<i>Marinated in soya sauce, ginger, garlic, chillies, with Asian leaves and sweet basil</i>	
La soupe à l'oignon (v) <i>(also available as a vegan option)</i>	4.90
<i>Served with gruyère cheese and croutons</i>	
Fondue de camembert (v)	10.95
<i>With green leaves and French bread tartines</i>	
Les moules à la bretonne	6.90
<i>Shetland mussels, steamed in white wine and cream</i>	
Oeuf cocotte <i>(also available as a vegetarian option)</i>	7.50
<i>Leek fondue, white wine, creamy blue cheese, smoked salmon and poached egg</i>	

les bouchées doubles: ... our main courses

La bleue-abaisse	22.50
<i>Our version of the famous Marseillaise fish and seafood dish, in a lobster bisque</i>	
Ox cheeks à la bordelaise	19.90
<i>Slow cooked scotch beef cheeks, melt in your mouth stuff! Red wine, shallots, confit garlic, served with mousseline mash</i>	
Tagine d'agneau au safran	19.90
<i>Slow cooked leg and shoulder of lamb, served with couscous and chickpeas</i>	
South Vietnamese coconut chicken	18.50
<i>Very aromatic with lemongrass, kafir leaves, sweet basil, served with fragrant rice</i>	
The fish of the day	market price
<i>Please ask for today's catch and recipe</i>	
Le cassoulet de canard	18.00
<i>Duck leg confit in goose fat, served with white bean cassoulet, lardons and Toulouse sausage</i>	
Le couscous au cinq légumes (v)	15.00
<i>The real vegetarian couscous, the best north of Marseille!</i>	
Ribeye steak	28.00

Le Banquet Bleu

THREE COURSE SET MENU
ONLY £29.90

SURPRISE CALAMARI
HAGGIS BALLS
VEGETARIAN OEUF COCOTTE (V)
MOULES À LA BRETONNE
OX CHEEKS À LA BORDELAISE
SOUTH VIETNAMESE CHICKEN
THE FISH OF THE DAY
COUSCOUS AU CINQ LÉGUMES (V)
RIBEYE STEAK (+ 5.00 SUPP.)

A choice of homemade desserts, or Assiette de Fromages (+5.00 supp.)

les à côtés ...our side dishes

Pommes châteaux	4.00
Salade verte	4.50
French fries	3.00
Courgettes & green beans	5.00
Saffron couscous	4.50
Mac and cheese	4.50

Bon appétit!



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Food first, then Morsals

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sparkling wines

Prosecco Santi Nello, Botter, DOC, Italy	£29.95 175ml £5.95
<i>A delicate bouquet of fresh, fruity tones of golden apples and flowers, nuanced with flavours of peach and citrus.</i>	
Ayala Champagne Brut Majeur, NV, France	£72.50 175ml £12.95
<i>Own by the house of Bollinger, this is a beautifully balanced Champagne in the lighter style that is Ayala's hallmark. It is fresh and lively but with great complexity.</i>	

white wines

“...DRY, DELICATE & LIGHT” Cuvée La Cloche Ugni-Colombard Dry, IGP d'Oc, France	£18.95 175ml £5.50
<i>A soft and fruity easy-drinking wine with aromas of lemon and citrus.</i>	
Pinot Grigio Organic Terramore, Italy	£29.50 175ml £7.95
<i>A complex, mineral Pinot Grigio made from 100% organically grown grapes.</i>	
Sancerre Blanc Domaine Bonnard, Loire Valley, France	£39.90
<i>Look for lime zest and mineral, cut grass and a touch of fresh flowers.</i>	
“...JUICY & FRUITY” Sauvignon Blanc La Poderosa, Rapel Valley, Chile	£19.50 175ml £5.75
<i>This wine has a brilliant yellow colour with green hints and aromas of lemon fruit, pineapple and grass, and has a fresh palate with rich acidity.</i>	

white wines

“...HERBACEOUS OR AROMATIC” Picpoul de Pinet Montmassot, Côteaux du Languedoc, France	£27.95 175ml £7.50
<i>A dry white with a pale gold colour and fresh orchard fruit, floral aromas leading in to a refreshing palate with elegant citrus hints.</i>	
Green Lip Sauvignon Blanc Jackson Estate, Marlborough, New Zealand	£35.50
<i>Tropical fruits balanced with fine minerality and good acidity followed by a long, expressive finish.</i>	
Rosé wine Pinot Grigio Rosato Botter, IGT, Colline Pescaresi, Italy	£21.95 175ml £5.90
<i>Light rose colour, the elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate, round and full-bodied.</i>	

Sweet dessert wine

Monbazillac 500ml Château Bélingard, Bergerac, France	£27.90 125ml £7.50
<i>A wonderful, complex, sweet wine, orange blossom, marmalade and honey flavours are complemented by a sherbert finish due to the balanced acidity</i>	

Red wines

“...LIGHT & DELICATE” Cuvée La Cloche Carignan/Merlot Vin de Pays, France	£18.95 175ml £5.50
<i>Intense aromas of violets and almonds leap out of the glass with a hint of chocolate.</i>	
“...JUICY & FRUITY” Malbec Goyenechea, Mendoza, Argentina	£20.90 175ml £5.75
<i>From one of the pioneers of Argentinian wine making comes a soft and fruity Malbec with little tannin and a blackberry flavour.</i>	
Côtes du Rhône, Brotte, France	£28.50
<i>Rose petal in colour, with aromas of cherries, peaches and strawberry. Powerful mouth with magnificent notes of fresh fruits, roses, freshness and a good length.</i>	
“...SOPHISTICATED AND COMPLEX” Château Musar Red, Gaston Hochar, Bekaa Valley, Lebanon	£38.50
<i>Dark-red in colour with scents of violets, game and incense.</i>	
“...SPICY & WARMING” Cabernet Sauvignon Torreón de Paredes, Chile	£21.00 175ml £5.75
<i>This wine has a deep ruby-red colour and aromas of ripe red fruit, blackcurrant and strawberry. Its' sprightly varietal character, medium-body and pleasant finish are evident on the palate.</i>	
Appassimento ,Ca' Vittoria, Puglia, Italy	£26.90
<i>This wine has very solid structure and balance between soft tannins and acidity. Fruity with notes of plum, cherry, marmalade, tobacco and spices.</i>	

drinks ...

Spirits

Martin Millers Gin	£4.50
Skyy Vodka	£4.50
Havana Club 7anos	£4.50
Bacardi Rum	£4.50
Maker's Mark Bourbon	£4.50
J&B Rare Whisky	£4.50
Tanqueray Gin	£4.20
Hendrick's Gin	£4.20
Havana 7yo Rum	£4.20
Sailor Jerry Spiced Rum	£4.20
Jack Daniels's	£4.20
Jameson's Irish Whiskey	£4.20
Canadian Club Whisky	£4.20
Monkey Shoulder Whisky	£6.90

Beers

Kronenbourg 1664 (France) 275ml	£3.90
Paolozzi Craft Lager (Edinburgh) 330ml	£5.50
Bellfield Lawless IPA gf (Edinburgh) 330ml	£5.50
Stewart Brew. St Giles (Edinburgh) 330ml	£4.50
Innis & Gunn Original (Edinburgh) 330ml	£5.00
Innis & Gunn Blood Red Sky 330ml	£6.25
Thistly Cross Traditional (Scotland) 330ml	£5.00
Stella Cidre (France) 500ml	£6.45
Pistonhead Flat Tire (Sweden) 330ml	£3.90

Aperitifs

Tio Pepe	£4.10
Harvey's Bristol Cream	£4.10
Martini Bianco	£4.10
Martini Dry	£4.10
Martini Rosso	£4.10
Pimms	£4.10
Pernod	£4.10
Ricard	£4.10
Campari	£4.10
Aperol	£4.10

Liqueurs, digestifs

Janneau Grand Armagnac VSOP	£5.70
Courvoisier vs	£5.20
Rémy Martin VSOP	£5.70
Hennessy XO	£15.20
Boulard Calvados	£5.10
Luxardo Sambuca	£4.10
Amaretto Disaronno	£4.10
Baileys	£4.10
Grand Marnier	£4.10
Drambuie	£4.40
Frangelico	£4.10
Glayva	£4.40
Tia Maria	£4.10
Kahlua	£4.10
Chambord	£4.10

Single Malt whiskies

Auchentoshan 12 yo	6.80
Bunnahabhain 12 yo	7.20
Isle of Jura	6.20
Macallan Gold	8.80
Macallan 18 yo	10.80
Glenmorangie 10 yo	6.80
Talisker 10 yo	7.20
Glenfiddich 12 yo	6.20
Glenfiddich 15 yo	7.80
Glenfiddich 18 yo	10.80
Laphroig 10 yo	6.30
Balvenie Doublewood 12 yo	7.80
Dalwhinnie 15 yo	7.80

Hot drinks

Americano	2.95
Cafe Latte	3.95
Cappucino	3.95
Espresso	2.95
Double Espresso	3.95
Macchiato	3.20
Hot Chocolate /+with cream	3.95/4.45
Mocha	4.45
Tea/ Herbal Tea	2.95
Liqueur Coffee	6.90