



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

SERVED 12PM-6.30PM, FRIDAY UNTIL 6PM, SATURDAY UNTIL 5PM  
**1 COURSE 10.90 OR 2 COURSES 14.90**

### les starters...

#### LA SOUPE DU JOUR (V)

*Please ask your server for today's soup*

#### MOULES À LA BRETONNE

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

#### SURPRISE CALAMARI

*Our secret spicy recipe...one you must try*

#### HAGGIS BALLS

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

#### GOAT'S CHEESE TARTINE (V)

*Goat's cheese and caramelised onions on toasted rustic bread*

### les mains...

#### LE POISSON DU JOUR (+2.50 SUPP)

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

#### STEAK FRITES (+3.50 SUPP)

*chargrilled minute steak, with peppercorn sauce, French fries & green leaves*

#### LE LAPIN À LA MOUTARDE

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

#### SAIGON BEEF STIR FRY

*South east Asian style, with ginger, chillies and noodles*

#### AUBERGINE TOWER (V)

*Served with a pesto risotto and a red pepper coulis.*

### also available...

MB FAMOUS LAMB BURGER <i>with harissa mayo, chekchouka peppers &amp; fries</i>	13.50
SCOTCH RIBEYE STEAK, <i>Cognac &amp; peppercorn sauce, pommes châteaux</i>	22.50
MOULES FRITES, <i>fresh mussels with white wine and cream served with fries</i>	9.50
OEUF COCOTTE, <i>poached egg in a leek, blue cheese and smoked salmon fondue served with fries (also available as a vegetarian option)</i>	9.90
MERGUEZ FRITES, <i>grilled spicy lamb sausages, green leaves &amp; fries</i>	12.50
CAESAR SALAD, <i>with romaine lettuce, croutons &amp; parmesan</i>	7.50
...+ADD CHICKEN	+3.50
...+ADD TIGER PRAWNS	+4.50

**PLEASE ASK FOR TODAY'S FRESHLY MADE DESSERTS,  
 ALL PRICED 4.50, CHEESEBOARD 5.50**

## À la Carte

SERVED FROM 5PM

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

SURPRISE CALAMARI <i>Our famous signature dish, one you must try!</i>	7.50
HAGGIS BALLS <i>Deep fried in beer batter, clapsot tatties, whisky jus</i>	6.90
SAIGON BEEF <i>Marinated in soya sauce, ginger, garlic, chillies, with Asian leaves and sweet basil</i>	7.90
GOAT'S CHEESE BOULETTES (V) <i>Mixed with Jalapenos peppers, with tomato salsa and avocado dip</i>	7.90
MERGUEZ KEMIA <i>The famous spicy North African lamd sausages with a chekchouka ratatouille</i>	7.90
LES MOULES À LA BRETONNE <i>Shetland mussels, steamed in white wine and cream</i>	8.50
OEUF COCOTTE (also available as a vegetarian option) <i>Leek fondue, white wine, creamy blue cheese, smoked salmon and poached egg</i>	8.50

les bouchées doubles: ... our main courses

LA BLEUE-ABAISSE <i>Our version of the famous Marseillaise fish and seafood dish, in a lobster bisque</i>	19.90
OX CHEEKS À LA BORDELAISE <i>Slow cooked scotch beef cheeks, melt in your mouth stuff! Red wine, shallots, confit garlic, served with mousseline mash</i>	18.50
LAMB TAGINE AU SAFRAN <i>Slow cooked leg and shoulder of lamb, in traditional North African spices, served with couscous and chickpeas</i>	19.90
SOUTH VIETNAMESE COCONUT CHICKEN <i>Very aromatic with lemongrass, kafir leaves, sweet basil, served with fragrant rice</i>	15.50
THE FISH OF THE DAY <i>Please ask for today's catch and recipe</i>	market price
PESTO LINGUINI (V) <i>With fried aubergines, cherry tomatoes and basil</i>	12.50
VEGGIE JUNGLE CURRY (vegan) <i>With south east Asian spices, coconut milk and rice noodles</i>	14.50
RIBEYE STEAK <i>35 days aged border's beef, pommes châteaux, green leaves, grilled cherry tomatoes</i>	29.90
+EXTRA SAUCE: COGNAC & PEPPERCORN OR REDWINE & SHALLOTS	+3.50

## Le Banquet Bleu

THREE COURSE SET MENU  
**ONLY 29.90**

SURPRISE CALAMARI	
HAGGIS BALLS	
OEUF COCOTTE	
MOULES À LA BRETONNE	
GOAT'S CHEESE BOULETTES (V)	
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OX CHEEKS À LA BORDELAISE	
SOUTH VIETNAMESE CHICKEN	
THE FISH OF THE DAY	
VEGGIE JUNGLE CURRY (VEGAN)	
LAMB TAGINE AU SAFRAN	
RIBEYE STEAK AU POIVRE (+ 7.50 SUPP.)	

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

### les à côtés ...our side dishes

Pommes châteaux	3.50
Salade verte	3.90
French fries	3.00
Courgettes & green beans	5.00
Saffron couscous	4.50
Mac and cheese	4.90
Mousseline mash	4.00
Tomato & mozzarella	5.50



## Sparkling wines & Champagne

Prosecco Santi Nello, Botter, DOC, Italy Bottle/ 125 ml Glass  
£31.50/ £6.50  
A delicate bouquet of fresh, fruity tones of golden apples and flowers, nuanced with flavours of peach and citrus.

Crémant de Bourgogne rosé, France £45.00/ £8.50  
Fresh and vivacious style. Showing powerful aromas of red fruit and showing fine bubbles and pale rose colour. Ideally for an aperitif but it will also match perfectly desserts made with red fruits and chocolate.

Ayala Champagne, Brut Majeur, NV, France £59.90/ £10.90  
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.

Moët & Chandon NV Champagne Brut, Epernay France £90.00  
Fresh, rich and light Champagne with a lovely golden colour and a warm, fruity flavour, which is very pleasing.

## Sweet dessert wine

Torreón de Parades Sweet Raquel, Spain £27.90 / £7.50  
A sweetly refined late harvest Gewurtztraminer with a fresh, lifted finish. An elegant dessert wine with candied orange and honey notes.

## Rosé wine

Roquestar Provence Rosé, France Bottle/ 175 ml Glass  
£27.50/ £6.50  
A delightfully lively Rose - fine, soft summer berry fruit with a clean, fresh finish.

## Orange wine

Rigal Gros Manseng Vin orange, France £27.50/ £6.50  
'Vin Orange' is a white wine made like a red, with extended skin contact. It uses wild yeasts, minimal added sulphur and a minimum intervention approach. The nose is full of white peach and citrus, giving way to a long, complex, slightly breadly finish.

## White wines

Cuvée La Cloche, Ugni-Colombard Dry, IGP d'Oc, France Bottle/ 175ml Glass  
£19.95/ £5.70  
A soft and fruity easy-drinking wine with aromas of lemon and citrus.

Miao Organic Pinot Grigio, Italy £29.50/ £7.95  
100% organic. This Pinot Grigio offers green apple and lemon freshness.

Picpoul de Pinet, Les Terrasses, France £27.95/ £7.50  
The grapes are always picked prior to 9am to reduce vine stress. A dry white with a pale gold colour and fresh orchard fruit, floral aromas leading in to a refreshing palate with elegant citrus hints.

Sea Change Chardonnay, Italy £23.00  
A great wine with sustainable credentials. A portion of sales from every bottle helps fund ocean conservation projects.

Veldt Range Chenin Blanc, South Africa £21.95/ £6.50  
Full and rich Chenin Blanc with expressive fruit aromas.

Lorentz Crustace Pinot Blanc, Alsace, France £37.95  
Classic Pinot Blanc. Pale yellow with zippy citrus, somewhat floral and an array of tropical fruit.

Green Lip Sauvignon Blanc, Marlborough, New Zealand £35.50  
Tropical fruits balanced with fine minerality and good acidity followed by a long, expressive finish.

Sancerre Blanc, Domaine Bonnard, Loire Valley, France £39.90  
Delicious and expressive, combining the best of Loire Valley Sauvignon Blanc with a hint of the New Zealand style. Look for lime zest and mineral, cut grass and a touch of fresh flowers.

Chablis Gerard Tremblay, Burgundy, France £43.00  
Steely, fresh with bright apple and citrus followed by clean and flavoursome minerality.

Sauvignon Blanc La Poderosa, Chile £23.50/ £6.50  
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

Sillages Albarino, Pays d'Oc, France £28.00  
Wonderfully zesty with ripe stone fruits and sugared almonds on the nose and fresh grapefruit on the tongue.

## Red wines

Cuvée La Cloche Carignan/Merlot, France Bottle/ 175ml Glass  
£19.95/ £5.70  
Intense aromas of violets and almonds leap out of the glass with a hint of chocolate.

Alvier Carménère, Chile £23.50/ £6.50  
An attractive deep ruby red colour with dark hues. The wine delivers aromas of blackberries, cherries and coffee with delicate vanilla notes. Medium bodied with a smooth finish.

Malbec, Goyenechea, Mendoza, Argentina £22.50/ £6.75  
A soft and fruity Malbec with little tannin and a blackberry flavour.

Sea Change Negroamaro, Italy £23.95  
Well balanced with flavours of berry fruits, especially red and black cherry at the forefront. Minimal packaging to reduce potential waste and to maximise its environmental credentials.

Château Musar Red, Gaston Hochar, Bekaa Valley, Lebanon £59.90  
Intense aromas of coffee beans and ripe fruit. The palate is initially soft and rounded with primary fruits of blackberry, plum, red cherries and pomegranate that lead into delicious dark fruits and molasses. Well-balanced with good underpinning acidity and a compelling structure.

Barking Dog, Organic Tempranillo, Spain £25.90/ £6.95  
Made using 100% certified organic Tempranillo grapes from carefully selected vines, the Barking Dog is a wine that can be trusted to deliver time and again and will always be pleased to see you!

Appassimento, Ca' Vittoria, Puglia, Italy £32.00  
This wine has very solid structure and balance between soft tannins and acidity. Fruity with notes of plum, cherry, marmalade, tobacco and spices.

Blue Boy Pumped up Shiraz, Australia £28.90/ £7.75  
Appassimento in style. Intense flavours of plum, chocolate and sweet spices over rich, velvety tannins make this a winning wine.

Chateauneuf-du-Pape, Vignoble Fabre, France £49.90  
Domaine Bottle wine from Mont-Redon, claimed by many, with cause, to be the best of the area. Opulent fruit aromas with spicy, smoky notes lead in to rich, mouth-filling, toasty, fruit flavours. A wine of considerable finesse and elegance.

Tommasi Valpolicella Ripasso, Italy £42.00  
Deep ruby red in colour. Rich, spicy perfume and black pepper notes with a hint of raisins. Full-bodied, balanced and intense with sweet cherry flavours.

The Coco, Chocolate Merlot, Stellenbosch, South Africa £27.50  
Good colour, nose shows cherry fruit with mocha/dark chocolate flavours. Well integrated silky tannins and surprisingly complex.

The Boundary Hut Pinot Noir, Marlborough, Australia £30.00  
Aromatic aromas of fresh mixed red berries with hints of chocolate raisins. This wine is light with a fresh fruit profile and a finely grained tannic structure. The palate is brimming with red cherries and plums.

## 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

## Hot drinks

Americano 2.95  
Cafe Latte 3.95  
Cappuccino 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

## 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

## Draught Beers

Paolozzi Craft Lager (Edinburgh) Pint £5.00  
Half pint £2.90  
  
**Bottled Beers**  
Birra Moretti (Italy) 330ml £3.90  
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

## 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

## 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