





<u>SET MENU</u>

2 courses for $\pounds 9\frac{1}{2}$ 3 courses for $\pounds 13\frac{1}{2}$

<u>**To Start**</u> Pig trotters & bacon on

Hig crocters a bacon on crostinis. ----Halloumi, watermelon & mint salad. (v)(gf)

Chicken liver pate with melba toast.

Scallops resting on a cauliflower & vanilla puree with pea & mint jelly and a warm truffle salad. (£2 supplementary charge)

To Follow

Pressed & pan fried beef cheeks with creamy mash potato, shallot & smoked bacon jus topped with a stilton fritter.

Pan fried sea bass on a bed of baby potatoes, green beans & cherry tomatoes.

(gf)

Butternut squash & sage risotto with a parmesan crisp (v option)

Sesame coated chicken breast with potato fondant, seasonal vegetables, lavished in a lemon beurre blanc. (gf)

BAR MAINS

HOMEMADE BURGER £8

A different burger every week served with potato wedges and coleslaw.

Fillet Steak (gf) **£11½** Fillet steak served with herbed garlic potatoes, spinach,

garlic potatoes, spinach, mushroom, vine tomatoes and berry jus.

VEGGIE STIR FRY (v) $\frac{\textbf{£6}\frac{1}{2}}{2}$

Stir fried udon noodles, smoked tofu and Mediterranean vegetables. **VEGGIE BURGER** (v) £7 A flat cup mushroom and halloumi burger served with roast peppers, potato wedges and coleslaw.

SUMMERHALL STEW (a) £6 Lamb and vegetable stew served with bread.

MUSSELS (a) £6½ Served with a white wine, garlic, and chilli creamed sauce.

BANGERS AND MASH £8 A different sausage every week served with mash and a red onion sauce.

<u>To Finish</u>

Toblerone mousse with homemade vanilla lemonade. (v)(gf) -----Ice cream & Jelly. (gf)

Apple & thyme tart tatin with vanilla ice cream. (v)

Cheeseboard* (gf option) (£2 supplementary charge)

Lemongrass & coconut panna cotta with mango puree. (gf)

<u>BITES</u>

Cheeseboard (gf) £7½ BBQ wings (gf) £3½ Haggis bon bons £3 Veggie haggis bon bons (v) £3 Potato wedges (v) (gf) £3 Herby potatoes (v) (gf) £2 Hummus with pitta bread (v) £3 A selection of bread (v) £1½ Olives £2 Side Salad (v) (gf) £2

DELI BOARD IDEAL FOR SHARING! £15¹/₂

A selection of cured meats, cheeses, prawns, smoked salmon, pickled walnuts, jams and chutneys, hummus and oils, breads and oatcakes.

(v) = Vegetarian (gf) = Gluten free (a) = contains alcohol * = all desserts are £5½

Items on this menu may contain traces of dairy and nuts. Please ask our waiting staff if you are intolerant to these products. The Royal Dick management cannot guarantee that items on this menu are completely nut free.

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