



FOOD & DRINK

Morsels

Olives – £2.00

House made hummus with carrot sticks & warm bread - £3.00

Starters

Deep fried Orkney cheddar with house made spiced chutney - £3.95

Soup of the day – changes daily, ask your server -£3.95

Salt and pepper squid with smoky mayo - £3.95

Scottish salmon cured in Beetroot and Pickering's 'Red Top' Gin, Horseradish Cream & Warm Bread - £4.50

Sharing Plates

Antipasti board – a selection of cured meats, olives, hummus & deep fried cheese with chutney and warm crusty bread - £9.95

Main Courses

Chicken and pesto sandwich on fresh ciabatta with 'slaw and french fries - £7.95

Pan fried Cod loin, warm cherry tomato salsa, new potatoes & watercress - £10.50

Risotto of garden pea and mint, ricotta, roquette and herb oil - £8.95 *V & GF*

Sweet potato, red pepper and puy lentil salad with feta -£7.50 *take out the feta for vegan and GF*

The Royal Dick meatball marinara sandwich with Orkney cheddar served on a brioche bun with 'slaw and French fries - £8.95 *there is no chance this will ever be vegan or GF*

Warm broccoli, chestnut mushroom, cauliflower and baby corn salad with ginger, soy, chilli and Spinach - £8.00 *can be served with or without croutons v & gf*

Roasted pork belly, chunky chilli & apple sauce, white bean mash & savoy cabbage - £9.50

Desserts

Oreo Cheesecake - £4.00

Chocolate and Mascarpone - £4.00

Cheese board – a selection of our current favourite cheeses from J.Mellis Cheesemonger served with oatcakes, chutney & fruits - £8.50

Cockburn's Ruby Port - £4.00 for 50ml

If you suffer any food related allergies, please ask your server if our dishes contain anything you may be allergic to. We are unable to guarantee any dishes will be 100% allergen free

Draught Beers

Barney's 'Vital Juices' pale ale (*Summerhall*) – 3.8%abv - £4.10

Barney's 'Red Rye' ale (*Summerhall*) - 4.5%abv - £4.10

Barney's 'volcano' IPA (*Summerhall*) - 5%abv - £4.60

Barney's 'Capital' Porter (*Summerhall*) – 5%abv - £4.60

Williams lager (*Alloa*) – 4%abv - £4.10

Bottled Beers and Ciders

Barney's 'Alt-beer'- 4.7%abv - £3.90

Barney's 'extra pale' ale- 4.2%abv - £3.90

Black metal brewery 'Will-O the Wisp' Juniper smoked ale – 6.6%abv - £5.60
(500ml btl)

Wylde wood cider – 5%abv - £4.65

Rekorderlig (passionfruit/strawberry lime/pear) -5%abv - £4.65

Select Scottish Spirits (25ml)

Pickering's gin (*Summerhall*) – 42%abv -£3.10

Pickering's 1947 (*Summerhall*) – 42%abv - £3.10

Pickering's navy (*Summerhall*) – 57.1%abv - £4.60

Ginerosity (*Summerhall*) – 40%abv -£4.10

Rock Rose gin (*Caithness*) -41.5%abv - £4.60

Makar gin (*Glasgow*) – 43%abv - £4.60

Ogilvy vodka (*Forfar*) – 40%abv - £3.35

Sea Wolf Rum (*Edinburgh*) – 40%abv - £4.60

Perfect Serves (25ml)

Pickering's 'Red Top', Fever Tree Tonic & Pink Grapefruit - £4.10

Pickering's 1947, Fever Tree ginger ale & Lime - £4.10

Pickering's Navy, Fever Tree tonic & Lemon - £5.60

Ginerosity, Fever Tree tonic & Mint - £5.10

Rock Rose, Fever Tree tonic & Rosemary - £5.60

Makar, Fever Tree tonic & Chilli - £5.60

Whiskies (25ml)

Great King St (*blend*) - £3.65

Dalwhinnie 15y/o (*Highlands*) - £4.65

Dalmore 12 y/o (*Highlands*) - £4.65

Lagavulin 16 y/o (*Islay*) - £5.65

Laphroaig 10 y/o (*Islay*) - £4.15

Talisker 10 y/o (*Skye*) - £4.65

Glenfiddich 12 y/o (*Speyside*) - £3.15

Glenfiddich 15 y/o (*Speyside*) - £5.15

Glenfiddich 18 y/o (*Speyside*) - £9.00

Glenfiddich 21 y/o (*Speyside*) - £17

Wines

<u>WHITE</u>	125ml	250ml	BOTTLE
Legato Grillo (<i>Italy</i>)	£3.15	£6.30	£18.00
Conde Villar (<i>Portugal</i>)	£3.65	£7.30	£21.00
Picpoul de pinet(<i>France</i>)	£4.15	£8.30	£24.00
<u>RED</u>			
Temperanillo (<i>Spain</i>)	£3.15	£6.30	£18.00
Primitivo (<i>Italy</i>)	£3.65	£7.30	£21.00
<u>ROSE</u>			
Grenache (<i>France</i>)	£3.50	£7.00	£20.00

About the Royal Dick

In 2011 Summerhall came into being as a hub for art, theatre and a whole variety of interesting businesses and projects. Today we have a Distillery, a Brewery, gallery spaces, 8 theatre spaces and workshops all over the site. Anually, we put on over 800 performances, shows and events with over 700,000 visitors

To reflect the eclectic nature of Summerhall, we have tried our best to bring together the best that our super-local producers have to offer as well as some of our favourtie Scottish craft products across beer, spirits and food.

In our menu we hope you'll find something you love, something you remember and a lot of brands and experiences you never even thought you'd see.

Please, feel free to ask us about anything on our menu, our crack team of ultimate badasses are here to help you have a great time and leave all fed and watered.



Thanks for coming out!

Find us on instagram: [tha.royal](#) Twitter: [@theroyaldick](#)

