



## WELCOME

A warm welcome to The Leddie  
Mastering moments since 2024

For all allergens, please see your server.  
A discretionary 10% service charge will be added to your bill.

## BEFORE YOU BEGIN...

### NIBBLES

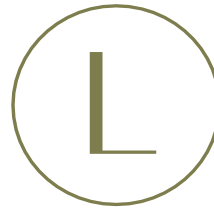
Cumbrae oyster, apple, dill	4 per oyster
Company bakery sourdough, salted butter	3.5
Olives	4

### STARTERS

Scottish burrata, plum jam, fig, Parma ham, walnuts*	14
Kedgerie croquette, curry mayonnaise	9.5
Mussels, garlic & white wine sauce	11
Home-cured sea trout, lemon crème fraîche, beetroot, ryebread crackers	12.5
Smoked ham hock & chicken terrine, bacon jam, pickled girolles	11.5
6 Cumbrae oysters, apple & dill	24
Haggis bon bons, peppercorn sauce	7.5
Whipped goats' cheese, beetroot, red chicory & balsamic glaze	8

# STARTERS

# MAINS



## MAINS

Pan fried sea trout, bisque risotto	25
Fish & chips, mushy peas, tartare sauce and lemon	19
Wild mushroom pappardelle, tarragon cream	17.5
Baked North Sea cod, creamed leeks, dill oil	24.5
Chicken, bacon & leek pie, buttered greens	22
Gnocchi, roasted squash, squash purée, sunflower seeds	17

## SIDES

Green salad	4.5
Buttered greens	5
Fries	5
Macaroni cheese	5
Onion rings	5
New potatoes	5

## SEARED OVER FLAMES

*Our meat is supplied by local East Lothian butcher, John Gilmour.*

*All dishes served with fries.*

The Leddie beef burger	18.5
<i>Cheese, lettuce, tomato</i>	
8oz rump steak	29
8oz sirloin steak	37
8oz ribeye steak	39

## SAUCES

	3.5
Peppercorn	
Blue cheese	
Red wine jus	
Garlic butter	

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# SEARED



## Dessert

Lemon pannacotta, pineapple & chilli salsa	9.5
Sticky toffee pudding, vanilla ice cream	9
White chocolate mousse, salted caramel & banana	9
Mocha parfait, chocolate mousse, coffee syrup	8
Selection of ice cream	3 per scoop

## I.J Mellis Cheese

Served with onion chutney & oatcakes

### Blackmount

*Made using unpasteurized goat's milk in Lanarkshire. Aged for 2-3 weeks, soft and creamy with a pleasant tart flavor.*

### Hebridean Blue

*Aged for 6 months using unpasteurized cows milk on the Isle Of Mull. Boozy and saline.*

### St. Andrews Farmhouse Cheddar

*Made in Anstruther, Fife. Tangy and tropical with savory notes.*

### Black Crowdie

*Creamy, soft cows cheese, light in flavour*

4 per slice

## NIGHTCAPS

Glenallachie 12yr	6
Dalwhinnie 15yr	7.5
Glenfarclas 25yr	29
Balvenie 21yr Portwood	34
Courvoisier VSOP	6.5
Drambuie	5
Mentzendorff kummel	5

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