



WELCOME

A warm welcome to The Leddie!

At The Leddie we are keen to support the East Lothian community by sourcing local and seasonal ingredients for your food and drinks with eggs coming from Gosford Farm occasionally, fish from Belhaven Smokehouse and our butcher John Gilmour along in Macmerrie. There might even be herbs and vegetables from our planters on your plate at the right time of year.

STARTERS

Sourdough bread, salted Scottish butter	5
North Sea prawn croquette, nori seaweed, marie rose	9
Shetland mussels, wild garlic & white wine sauce	11.5
Cullen skink, sourdough bread & Scottish butter	10.5
Asparagus, hollandaise & poached egg	12
John Gilmour Haggis bon bons, peppercorn sauce	8.5
Burrata, rhubarb, Parma ham, walnuts*	16
Cured West Coast sea trout, buttermilk & dill oil sauce, cucumber	12
Chicken liver parfait, onion chutney, brioche toast	9.5
Confit garlic hummus, endive, garlic crisps	7.5

MAINS

Belhaven Smokehouse smoked haddock curried kedgeree, poached egg	22.5
Fish & chips, crushed peas, tartare sauce & lemon	19.5
Asparagus, pea & wild garlic pappardelle, parmesan	17.5
Roast chicken, bacon & leek pie, buttered greens	22.5
Spiced lentil dahl, aubergine pakora	16
Roasted Loin of East Lothian venison, asparagus, potato fondant	26
Shetland mussels, wild garlic & white wine sauce	18
Pan fried North Sea cod, romesco, wilted greens	25

FROM THE GRILL

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

The Leddie beef burger - served with fries <i>Swiss cheese, onion chutney, baby gem lettuce, tomato, gherkins, mayonnaise</i>	18.5
The Leddie falafel burger- served with fries <i>baby gem lettuce, tomato, gherkins, harissa mayonnaise</i>	17.5
8oz sirloin steak <i>fries & mixed leaf salad</i>	37
8oz ribeye steak <i>fries & mixed leaf salad</i>	39
<i>Upgrade to truffle & parmesan fries</i>	2.5

SAUCES all 3.5

Peppercorn, blue cheese, bearnaise, red wine jus, garlic butter

SIDES

The Leddie green salad	5
Fries	5
Buttered greens	5
Onion rings	5
Macaroni cheese	5
Crispy garlic potatoes	5
Truffle & parmesan fries	7.5

DESSERT

Whisky parfait, poached rhubarb, honeycomb	10.5
The Leddie sticky toffee pudding, vanilla ice cream	9
Chocolate terrine, malt ice cream, chocolate & praline crumb*	9.5
Affogato <i>vanilla ice cream, fresh Nespresso® coffee</i> <i>add a liqueur: baileys, kahlua, amaretto, frangelico</i>	7.5
Selection of ice cream	5
	3.25 <i>per scoop</i>

CHEESE SELECTION

4.25 *per slice*

served with onion chutney & oatcakes

Blackmount, I.J Mellis

Made using unpasteurised ewe's milk in Lanarkshire. In winter, this flaky cheese is punchy and boozy.

Blue Murder, Highland Fine Cheese

Mould ripened with fine threads of blue running through the creamy, white paste, satisfyingly sweet and velvety that a mouthful can even take non-blue cheese lovers to heaven!

Clava Brie, I.J Mellis

Aged for six weeks and made with pasteurised cow's milk by Jill and Callum Clarke in Ardersier.

St. Andrews Farmhouse Cheddar, I.J Mellis

Made in Anstruther, Fife. Tangy and tropical with savoury notes.