

ALL DAY MENU

Fresh Scottish Food Using The Best Local Produce

STARTERS

SOUP OF THE DAY (v/gfo) <i>sourdough bread</i>	7.95
SCOTCH EGG <i>boiled egg wrapped in pork meat, bread crumb, pepper sauce</i>	9.95
HAGGIS BON BONS <i>with whisky sauce</i>	11.50
CULLEN SKINK (gfo) <i>Scottish traditional fish chowder soup, smoked haddock, potato, onion, cream & parsley, with sourdough bread</i>	12.95
CLASSIC CHICKPEA HOUMOUS (v/gfo) <i>pickled shallots, olive oil, sourdough bread</i>	8.95

SHARING


VINCI OLIVES (gf) <i>Mediterranean marinated</i>	5.95
SOURDOUGH BREAD (v) <i>butter & olive oil with balsamic</i>	6.95
GARLIC BREAD	7.50
GARLIC BREAD WITH CHEESE (v)	8.75
NACHOS (vo) <i>smashed avocado, salsa, cheddar cheese sauce, sour cream, spring onions and tortilla chips</i>	14.95
+ Add - Haggis 4 Bacon 4 Chargrilled Chicken 6	
CHARCUTERIE BOARD <i>serrano ham, chorizo curado, salami picante, sun dried tomatoes, onion chutney, Buffalo mozzarella, sourdough bread</i>	19.95
SCOTTISH CHEESE BOARD	15.95
<i>cheeses, biscuits, caramelised red onion chutney</i>	



MAINS

HAGGIS TOWER (vo)	19.95
<i>award winning haggis, bashed neeps, mashed potato, whisky sauce</i>	
FISH & CHIPS (gfo)	22.95
<i>battered haddock, triple cooked chips, peas, lemon, tartare sauce</i>	
SCOTCH STEAK PIE	24.95
<i>homemade slow cooked beef, topped with puff pastry, triple cooked chips, seasonal vegetables</i>	
FLAT IRON STEAK & CHIPS	28.50
<i>flat iron steak, rich peppercorn sauce, rocket salad and triple cooked chips</i>	
SCOTTISH SALMON (gf)	26.95
<i>oven roasted salmon, crushed potatoes with lemon and dill, broccoli, buttered greens, with a lemon cream sauce</i>	
CHICKEN SUPREME & PEPPERCORN SAUCE (gf)	23.50
<i>served with crushed potatoes, buttered seasonal vegetables</i>	
FOUR CHEESE MACARONI (v)	18.95
<i>smoked cheddar, gruyere, Scottish cheddar, parmesan</i>	
+ Add - Chicken 6 Truffle 4 Bacon 4	

CHARGRILL BURGERS

Hand-made 100% Scottish beef burgers, served on local artisan bakery bun (gfo), lettuce, gherkins, red onion chutney, tomato, mustard mayonnaise, and seasoned triple cooked chips (gf bun available)	
COPPER STILL BURGER <i>Scottish cheddar cheese, bacon</i>	19.95
CHEESE BURGER <i>Scottish cheddar cheese</i>	18.95
HIGHLANDER BURGER <i>with Mcsween's haggis</i>	20.95
SOUTHERN FRIED CHICKEN FILLET BURGER <i>chipotle</i>	18.95
VEGGIE BURGER (v/vg) <i>100% plant based burger</i>	18.95

+ **Add** - Bacon 4 | Haggis 4 | Cheddar Cheese 4

SIDES

TRIPLE COOKED CHIPS	5.95
TRUFFLE & PARMESAN CHIPS	6.95
CREAMY MASH	5.95
HOUSE SALAD	6.95

SALADS

POKE BOWL <i>crispy southern fried chicken fillet, rice, avocado, tomatoes, edamame beans, pickled red onion, chilli flakes, chipotle mayonnaise</i>	18.95
AVOCADO HOUSE SALAD (gf/v/vg) <i>lettuce, avocado, tomatoes, red onion with our house dressing</i>	14.95
+ Add - Chicken 6 Roasted Salmon Fillet 12	
CAESAR SALAD (v) <i>lettuce, croutons dressed, parmesan cheese and Caesar dressing</i>	14.95
+ Add - Chicken 6 Roasted Salmon Fillet 12	

DESSERTS

STICKY TOFFEE PUDDING (gf/v)	9.50
<i>salted caramel sauce, vanilla ice cream</i>	
CRANACHAN (v)	9.50
<i>cream, honey, whisky, raspberries, toasted oats, raspberry gel</i>	
VANILLA ICE CREAM & SALTED CARAMEL SAUCE (gf/v)	8.50
SCOTTISH CHEESE BOARD	15.95
<i>Cheeses, biscuits, caramelised red onion chutney</i>	

v - Vegetarian vo - vegetarian option available vg - Vegan
gf - Gluten free gfo - gluten free option available

All prices inclusive of VAT. Sadly we cannot guarantee any items on the menu are completely free from traces of allergens. Please ask staff should you have any allergies. A discretionary 10% service charge will be added to food tables.



SANDWICHES (till 5pm)

Served on focaccia roll (gfo), with mixed leaf salad

+ Add Triple Cooked Chips or Soup - 5.95

BLT - BACON, LETTUCE & TOMATO	9.95	SPICY CHICKEN & CHEDDAR CHEESE	12.95
<i>with mayonnaise, served with mixed leaf salad</i>		<i>spicy mayonnaise, onions and peppers</i>	
BACON, BRIE & CHILLI JAM	11.95	CLASSIC HOUMOUS & ROASTED PEPPERS (v)	9.50
<i>served with mixed leaf salad</i>		<i>served with mixed leaf salad</i>	
CHICKEN & AVOCADO	12.50		
<i>with mayonnaise, mixed leaf salad</i>			

CHILDREN'S MENUS - 9.95

(FOR CHILDREN UNDER 10 YEARS ONLY)

CHICKEN GOUJONS & CHIPS

SANDWICHES with chips, select option:

Tomato and Cheese (v) / Cheese (v) / Chicken Mayo

FISH FINGER GOUJONS & CHIPS

MAC & CHEESE

DRINKS

COCKTAILS | WINE | BEERS

COCKTAILS - whisky with a twist..!

APEROL SPRITZ - A refreshing cocktail with an aromatic and citrusy taste. Aperol and prosecco charged with soda

PORN STAR MARTINI - vanilla vodka shaken with passion fruit liqueur, passion fruit puree, pineapple and sugar.

Served up with a shot of prosecco

RASPBERRY MULE - a delicious refreshing drink combining vodka with raspberry, lime and ginger beer, server tall

COPPER STILL OLD FASHIONED - Large measure of Bourbon, soft brown sugar, house bitters, stirred down and served over ice, finished off with a orange twist

EDINBURGH VELVET - A very popular cocktail during cocktail week...! Special Rum, Disaronno Velvet, pineapple juice, honey, almond syrup

CLASSIC MARGARITA - El Jimador Blanco Tequila, Lime juice, a dash of sugar. Can be served either straight up or on the rocks - with or without a salt rim

DRAUGHT BEERS

Innis & Gunn Lager (Scotland) Pint 4.6%

Tennents Lager(Scotland) Pint 4.0%

Paolozzi Craft Lager (Edinburgh) Pint 5.2%

Menabrea Lager (Italy) Pint 4.8%

Guinness (Ireland) Pint 4.0%

Thistly Cross Cider (Edinburgh) 4.4%

SCOTTISH BOTTLE BEERS

Edinburgh Gold ^{330ml} 4.8% - a complex blend of noble hops and a little caramel sweetness

Session IPA ^{330ml} 4.1% - the taste is light, crisp and refreshing with a smooth and hoppy finish

St Giles Ale ^{330ml} 5.0% - a robust backbone of Scottish malt gives rise to distinct coffee, chocolate and nutty flavours.

LOW ALCOHOL LAGER AND STOUT

Guinness (Ireland) 440ml 0.05%

Menabrea Lager (Italy) 440ml 0.0%

WHITE WINE

Sauvignon Blanc, Balade Romantique (South of France) Delicate aromas of blackcurrant leaf, apple and gooseberry

Crescendo Pinot Grigio (Italy) A clean, fresh and fruity wine with lots of citrus and ripe pear flavours

Hillville Road Chardonnay (Australia) A juicy white peach, cream and hints pineapple

RED WINE

Malbec, Tierra Plata (Mendoza, Argentina) Big and bold Malbec leads with intense fruit

Pinot Noir Five Ravens (Romania) Classic bright red fruit flavours and spicy notes

Rioja Conde De Castille (Crianza Spain) Full of black fruit with hints of cocoa, clove and cinnamon

Ask Staff for Full Drinks List ..!