



ALL DAY MENU

Fresh Scottish Food Using The Best Local Produce

STARTERS

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



SHARING

VINCI OLIVES (gf) Mediterranean marinated	5.95
SOUREDUGH BREAD (v) butter & olive oil with balsamic	6.95
GARLIC BREAD (v)	7.50
GARLIC BREAD WITH CHEESE (v)	8.75
NACHOS (vo) cheddar cheese, salsa, smashed avocado, sauce, sour cream and tortilla chips	15.95
+ Add - Haggis 4 Bacon 4 Chargrilled Chicken 6	
CHARCUTERIE BOARD serrano ham, chorizo curado, salami picante, sun dried tomatoes, onion chutney, Buffalo mozzarella, sourdough bread	22.95
SCOTTISH CHEESE BOARD	15.95
selection of Scottish cheeses, biscuits, caramelised red onion chutney	

MAINS

HAGGIS TOWER (vo)	19.95
award winning haggis, bashed neeps, mashed potato, whisky sauce	
FISH & CHIPS	23.95
battered haddock, triple cooked chips, peas, lemon, tartare sauce	
SCOTCH STEAK PIE	24.95
homemade slow cooked beef, topped with puff pastry, triple cooked chips, buttered seasonal vegetables	
CHICKEN & PEPPERCORN SAUCE (gf)	23.95
served with crushed potatoes, buttered seasonal vegetables	
FLAT IRON STEAK & CHIPS (gf)	29.50
flat iron steak, rich peppercorn sauce, rocket salad and triple cooked chips	
SCOTTISH SALMON (gf)	26.95
oven roasted salmon, crushed potatoes with lemon and dill, broccoli, buttered greens, with a lemon cream sauce	
FOUR CHEESE MACARONI (v)	18.95
smoked cheddar, gruyere, Scottish cheddar, parmesan	
+ Add - Chicken 6 Truffle 5 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 Scottish cheddar cheese, bacon	19.95
SOUTHERN FRIED CHICKEN FILLET BURGER chipotle	19.95
VEGGIE BURGER (v/vg) 100% plant based burger	18.95

SIDES

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

SALADS

HOUSE SALAD (gf/v/vg) lettuce, avocado, tomatoes, red onion with our house dressing	15.95
+ Add - Chicken 6	
CAESAR SALAD (v) lettuce, croutons dressed, parmesan cheese and Caesar dressing	14.95
+ Add - Chicken 6	

DESSERTS

STICKY TOFFEE PUDDING (gf/v)	9.95
salted caramel sauce, vanilla ice cream	
CRANACHAN (v)	9.95
cream, honey, whisky, raspberries, toasted oats, raspberry gel	
SCOTTISH CHEESE BOARD	15.95
selected Scottish cheeses, biscuits, caramelised red onion chutney	
VANILLA ICE CREAM & SALTED CARAMEL SAUCE (gf/v)	8.50

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 our local artisan bakery's focaccia roll (gfo) with triple cooked chips

BLT - BACON, LETTUCE & TOMATO
with mayonnaise and triple cooked chips
BACON, BRIE & CHILLI JAM
served with triple cooked chips
BRIE & RED ONION CHUTNEY
served with triple cooked chips

15.95

15.95

15.95

SPICY CHICKEN & CHEDDAR CHEESE
with spicy mayonnaise, onions, peppers and triple cooked chips
CHICKEN & AVOCADO
with mayonnaise and triple cooked chips

16.95

16.95

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 ..!