

# BISTRO MENU

Served 12pm–10pm

## APPETISERS

### CULLEN SKINK SOUP

Traditional Scottish fish chowder, made with haddock, potatoes and cream, finished with spring onions

£6

### HAGGIS TRUFFLES

Crispy, award winning, MacSween's haggis truffles served with crème fraiche and parsley dip

£5.80

### MEDITERRANEAN FOCACCIA (V)

Mediterranean stone baked focaccia flat bread, topped with sliced buffalo mozzarella, plum tomatoes and red onion, drizzled with herb infused olive oil

£5.50

### GRILLED GOAT'S CHEESE (V, GF)

Drizzled with heather honey and served on a green leaf salad with crispy croutons

£5.50

### SMOKED SALMON MOUSSE (GF)

Quenelles of smoked salmon mousse, served with a lemon, dill and cucumber relish

£6

**KEY** Gluten free (GF) Vegan (VG) Vegetarian (V)

Edinburgh  
**Jazz**  
and  
**Blues**  
Festival  
40TH ANNIVERSARY  
13-22 JULY 2018

Edinburgh  
University  
**Students'**  
**Association**



## MAINS

### **TORTILLA BASKET (V, VG\*)**

Crispy tortilla basket, filled with summer salad leaves, roast mediterranean vegetables and diced grilled halloumi

*\*Vegan option available*

**£10.50**

*Wine pairing Delicat Rose, Cotes de Thau, France*

### **RAVIOLI PARCELS (V)**

Roast mediterranean vegetable filled ravioli parcels, tossed in pesto, spinach and tomatoes, topped with parmesan cheese

**£11.50**

*Wine pairing Fiorebella Rosso Appassimento,  
Rosso del Veneto, Italy*

### **SAUTÉED CHICKEN BREAST (GF)**

Thinly sliced, sautéed with sundried tomato, basil, white wine and cream, served with a watercress and pine nut risotto and side salad bowl

**£12.50**

*Wine pairing Reichsgraf von Kesselstatt  
RK Riesling, Mosel, Germany*

### **CRUSTED SCOTTISH SALMON STEAK**

Boneless salmon, baked with a basil, sea salt and lemon crust, served with roasted paprika new potatoes and summer salad with a sun blushed tomato and cream sauce

**£14**

*Wine pairing Chablis Gloire de Chablis,  
J. Moreau et Fils, France*

### **BRAISED ABERDEEN ANGUS RUMP STEAK (GF)**

Cooked in a red wine, mushroom, shallots and cream sauce, served on a bed of crushed new potatoes, chives and carrot puree and chef's vegetables

**£16**

*Wine pairing Vine Trail Malbec, Chile*

### **CHOCOLATE TORTE (V)**

Double Belgium chocolate torte. A decadent and rich ganache served on a thin layer of shortcrust pastry

**£5.50**

### **BALMORAL SHORTCAKE (V)**

Scottish strawberries, whipped cream on a shortbread biscuit stack

**£5.50**

### **CRÈME BRULÉE (V, GF)**

A silky smooth raspberry & Glayva liqueur crème brulée, served with fresh raspberries

**£5.50**

### **CHEESE BOARD (V)**

A trio of Scottish cheeses, served with oatcakes, and an apple and plum chutney

**£7.50**

If you have any specific dietary requirements please notify your server