

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