

# SILK & GRAIN

## HOUSE BLOODY MARY

Horseradish infused vodka, tomato juice, lemon juice, cracked pepper, celery salt, smoked paprika

8.5

## BOTTLE CONDITIONED COSMO

Ketel One vodka, Cointreau, lime and cranberry, bottle conditioned for 1 month

9

## BARREL AGED NEGRONI

Tanqueray gin, Martini Rosso and Campari

9.5

## METAL MARTINI

Ketel One vodka, dry vermouth and Dr. Elmeigirab's Spanish bitters, rested in steel

9

## STARTERS

### Chargrilled Mackerel

Beetroot carpaccio, pickled shallots, orange vinaigrette

8

### Roasted Sweet Potato (v)

Spiced lentil dhal, green tomato ketchup, sweet potato crisps

7.5

### Soup of the Day (v)

Sourdough bread

7

### Duck Rillettes

Cherry compote, sourdough bread

9

### Trio of Salmon

Cucumber, lemon mayo, toast

9.5

### Slow Cooked Lamb Shoulder

Peas & courgette fritter, anchovy Béarnaise

9

### Potato Gnocchi (v)

Parmesan, girolles, truffle oil

8.5

### Seared Scallops

Purple cauliflower puree, spiced pulled beef, pine nuts, raisins

13.5

## MAINS

### Smoked Haddock

Champ mash, poached egg, mustard sauce

18

### Silk & Grain Burger

Brioche, pulled brisket, lettuce, Swiss cheese, smoked chilli mayo, fries

16

### Confit Duck Leg

Puy lentils, squash puree, girolles

19

### Rack of Lamb

Dauphinoise potatoes, strawberry & mint sauce, wilted spinach, buttered onions

26

### Ballotine of Chicken

Wrapped in bacon, braised leeks, baby corn, Chantenay carrots, Champagne sauce

18

### Sea Trout

Roast beetroot, horseradish mash, dill sauce, crispy kale

18

### Thai Steak Salad

Rice noodles, bok choy, baby corn, sesame seeds, soy & lemongrass dressing

18

### Beetroot Bourguignon (v)

Green lentils, courgette

14

## SIDES

### Market Vegetables

4.5

### Battered Onions

4.5

### Truffled Mac & Cheese

5.5

### Creamy Mashed Potato

4.5

### Pan Fried Garlic Mushrooms

4.5

### Skinny Fries, Parmesan Truffle

4.5

### Rustic Chips, Sea Salt

4.5

### Sweet Potato Fries, Caramel Salt

5

### Creamed Spinach

5

### House Salad

4.5

## STEAKS

All our Tweed valley steaks are hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass & barley. The beef is then dry-aged on the bone for a minimum of 35 days which results in a tender and flavourful piece of meat.

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**All steaks come with a choice of any side and a sauce**

**250g D-Rump** 29     **300g Ribeye** 32

**300g Sirloin** 32     **227g Fillet** 35

**500g Cote De Boeuf** 45

## TO SHARE

**700g Assiette of Steak** 55  
(Flank, Flat Iron, Hanger)

**600g Chateaubriand** 65

## SAUCES & BUTTERS

**Mushroom and Merlot**     **Blue Cheese**

**Béarnaise**     **Green Peppercorn**

**Chimichurri**     **Garlic Butter**

Extra sauce 2

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