LOVE LOCAL

Two Courses 18.95 | Three Courses 23.95
Enjoy a main course + nibble/small plate or sweet treat

Dishes marked with a '♥' are included.

Available Mon–Thurs from 12pm | Fri 12pm–4pm.

NIBBLES

Bread, olives, oils **VE**	8.95
Truffle & rosemary focaccia w/whipped smoked butter **V**	5.95
Houmous & olives board w/ crispy shallots & Khobez flatbread **VE** ♥	8.95
Salt & chilli squid w/ spicy mayo & harissa dip ♥	8.95

SMALL PLATES

Seafood chowder w/ artisan bread	9.95
Crispy salt & chilli tofu w/ peanut bang bang salad **VE** ♥	9.95
Mushrooms on toast w/ spinach & crispy shallots **V**	9.65
Soup of the day w/ artisan bread **VE** ♥	6.95
Highland smoked salmon w/ wasabi mayo & granary bread	11.95
Charred watermelon & crispy duck w/ crumbled feta	9.95
Sweet & sour king prawns w/ Asian slaw, crispy glass noodles & nuoc cham dressing	10.95
Port chicken liver parfait w/ butter brioche & caramelised red onion chutney ♥	9.25

BURGERS

All served with fries | all available on gluten free bun

Bass rock salmon burger w/ sesame seeds, pickled cucumber, wasabi mayo	18.95
Korean chicken burger w/ hot honey, baby gem, tomatoes & crispy onions	18.45
Steak burger w/ lettuce, beef tomato, cheese, red onion marmalade & house burger sauce	18.95
ADD BACON / HAGGIS / BLUE CHEESE	**1.75**
Crispy falafel burger w/ minted raita & pickled cucumber **VE**	16.95
Chicken burger w/ lettuce, beef tomato, cheese, red onion marmalade & house burger sauce ♥	17.95
Ribeye burger w/ truffle mayo, baby gem, red onions, tomato & fries	28.95
Daily gourmet burger Check with the team for today's creation	19.95

MAINS

Butter chicken curry w/ basmati rice, mango salsa & coriander naan	18.95
Seared fillet of seabass w/ crispy gnocchi, tenderstem & sauce vierge	20.95
Hanoi braised beef & steamed rice w/ tomato star anise & lemongrass	20.95
Rigatoni alla vodka w/ bell pepper & caramelised onions, spinach, creamy tomato sauce & Parmesan ♥	16.95
Herringbone fish & chips w/ tempura battered haddock, fries, crushed wasabi peas, tempura brocolli, charred lemon & tartar sauce	19.95
Halloumi & smashed avocado salad w/ sweet pickled kohlrabi, miso dressing & crostini **V** ♥	15.95
ADD SALMON	**4.95**
ADD CHICKEN	**4.25**
Butter sweet potato & pepper curry w/ basmati rice, mango salsa & coriander naan **VE** ♥	16.95
ADD SALMON	**4.95**
Slow cooked barolo beef w/ rigatoni, spinach, garlic & Parmesan ♥	18.95
North African spiced cauliflower florets w/ houmous, falafel, pomegranate, crispy chick pea & Khobez flatbread **VE** ♥	16.95
Steak slices (served warm) w/ rocket, Parmesan, balsamic glaze & fries	23.95
ADD CREAMY MUSHROOMS	**3.25**
8oz ribeye steak w/ peppercorn sauce, Bloody Mary plum tomato, tenderstem broccoli & fries	35.95

SIDES

Toasted almond tenderstem broccoli **VE**	4.75
Rocket & Parmesan **V**	4.75
House salad w/ seasonal house green salad, herb dressing **VE**	4.75
Mini mac **V**	5.45
Fries	4.75
ADD CHILLI, CURRY OR GARLIC	**0.30**
Truffle & Parmesan fries	5.95
Sweet potato fries	4.95

SWEET TREATS

Raspberry & white chocolate crème brûlée w/ shortbread	8.75
Sticky toffee pudding w/ toasted pecan miso caramel & vanilla ice cream	8.75
Double scoop of ice cream or sorbet (Choose from vanilla, chocolate or strawberry)	6.95
ADD A FLAKE	**0.50**
Chocolate brownie sundae w/ salted caramel, vanilla ice cream, chocolate sauce & brownie bites	8.95
Affogato w/ espresso over ice cream (Vegan ice cream available)	6.95
ADD RUM RAISINS & BISCOFF CRUMB	**1.95**
ADD BAILEYS OR COFFEE LIQUEUR	**2.45**
Scottish cheeseboard, Morangie Brie, Blue Murder, Mull of Kintyre cheddar, red onion chutney & Peter Yard crackers	11.95
Truffle brownie torte w/ vegan vanilla ice cream & chocolate sauce **VE**	8.95

DESSERT COCKTAILS

White Polish w/ Belvedere Dirty Brew Coffee, Tia Maria, milk cream, vanilla syrup	8.95
Cranachan Flip w/ Liquid Oats, Highland Moon Rawberry, egg, sugar, Peychaud Bitters, fresh raspberries	8.95
Blood Orange Negroni w/ Whitley Neill Blood Orange, Antica Formula, Carpano Vermouth, orange bitters	7.95
Tiramisu Martini w/ Angostura 3 year old rum, Tia Maria, espresso, cream, sugar syrup	8.95

BOOZY COFFEE

Irish Coffee w/ Busker	5.50
Gaelic Coffee w/ Dalmore 12	5.50
Caribbean Coffee w/ Bacardi Caribbean Spice	5.50
Velvet Coffee w/ Disaronno Velvet	5.50

V vegetarian **VE** vegan

Please inform your server of any allergy or special dietary requirements.
Gluten free alternatives available. Separate Vegan and Kids menus are available.
We locally source, freshly prepare & forge great relationships with all our suppliers.
We cook all our food fresh, so please be patient & we hope it will be worth it.
If you're in a hurry, please let us know.

We apply an 10% discretionary service charge to your bill which is shared amongst the kitchen, bar and serving team. Thank you.

LOVE LOCAL AT HERRINGBONE

Check out our range of offers running all week long.

MORNINGS, MADE EASY

Coffee & breakfast roll · 6.45

Croissant, glass of OJ & coffee · 8.95

Available Mon-Fri until 12pm

TWO COURSES

Two Courses · 18.95 | Three Courses · 23.95

Available Mon–Thurs from 12pm | Fri 12pm–4pm

FIZZ & CHIPS

Bottle of House Prosecco, fries & dips · 32.95

Available Sunday–Friday

WINE WEDNESDAYS

Sharing cheese board & a bottle of House wine · 39.95

THURSDAY CLUB

Any burger or pasta & drink* · 14.95
Choose from pint of Pravha, small glass of House wine or soft drink

Every Thursday

*Excludes gourmet specials

KIDS COME IN

Kids eat for 3.50!

Enjoy a delicious main, drink & ice cream
Available 3pm–5pm Mon–Fri during term time.

SCAN HERE TO FIND OUT MORE!