



LeftField

Festive Menu 2023

16th November - 23rd December

Menu may be subject to change

Sourdough Bread & salted olive oil	4
Mixed Olives	4

STARTERS

Natural Islay Oysters	6 or 12	18 34
Pickled shallot, lemon	6 or 12	21 37
Arenkha Caviar		12
Shetland mussels, white wine & garlic		8.5
Honey roasted root veggies, herb labneh		9.5
Game Terrine, sauce gribiche, sourdough crisp		9
Cullen Skink soup		13
Cured Halibut, fennel & kohlrabi slaw		11.5
Crispy Squid, gochujang mayo,, charred lime, coriander		

MAINS

Turkey ballotine, cranberry sprouts, roasties, parsnip	22
Sumac roasted Squash, chestnut, barley, Lanark white	15
Hake, smoked arenkha caviar, potato, butter sauce, buttered leek	23
Sea Trout, new potato, tenderstem broccoli, lemon, romesco	20
Scottish Borders Ribeye, garlic butter	36
Slow cooked beef brisket, potato Anna, kale	22

SIDES

Hasselback potato, parmesan & truffle	6
Honeyed roast veggies	6

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Please advise of any allergies.

Service charge is not included although a discretionary service charge is added to tables of 6 and more