FORESTERS *Guild*

STARTERS

Seared Orkney Scallops, Findlay's of Portobello Black Pudding, Granny Smith Apple £8.50

Crispy Spiced Scottish Squid, Caramelised Lime & Sweet Chilli Dipping Sauce £6.95

Soup of the Day and Leith Baked Bread £4.95

Highland Brie, Blue Murder & Gruyere Mac & Cheese Bon Bon's, Sweet Chilli Dip £5.95

Goats Cheese Pannacotta, Beetroot, Balsamic, Pistachio and Hazelnuts £6.50

Ham Hock Terrine, Pistachio, Pickled Apple, Sourdough Toast £6.50

Findlays of Portobello Haggis, Truffled Potato Puree, Pickled Neeps £6.95

MAINS

Wild Mushroom & White Truffle Risotto, Spring Onion, Shaved Parmesan £10.95

Deep Fried Peterhead Haddock, Triple Cooked Chips, Chunky Tartare Sauce and Lemon
Half Fillet £9.95 Full Fillet £11.95

Cod, Haddock and King Prawn Fish Pie, Tarragon and Gruyere, Buttered Greens £11.95

Pan Roast Cauliflower "Steak", Potato, Paprika and Red Pepper Stew, Pesto, Caperberries £10.95

Seared Scottish Lambs Liver (Pink), Rooster Potato Mash, Crispy Bacon & Onions £10.95

FROM THE GRILL

Our beef is certified by the Scotch Beef Club, which ensures quality, provenance and a high standard of care for the animal. It is aged on the bone by our butcher, John Gilmour of MacMerry (East Lothian), from grass fed cattle and is specially selected for us.

All steaks served with hand cut triple cooked chips, mache lettuce and roast tomato

Chargrilled 10oz Foresters Burger £11.95
Ground chuck, brisket and short rib burger, toasted brioche bun, tomato, gherkin, red onion, burger sauce, lettuce and triple cooked chips.

8oz Tweed Valley Ribeye Steak £19.95
A prime cut from the rib of the animal, prized for its marbling and eye of fat to give a succulent and flavourful steak full of aroma. Best served medium rare, medium or medium well.

8oz Tweed Valley Flat Iron Steak £14.95
A recently fashionable cut from the shoulder of the animal. A great value steak, lean with light flavor and firmer texture. Best enjoyed rare or medium rare.

10oz Tweed Valley Rump Steak £15.95
From the hind end of the animal, known to be a tougher steak. However, what you lose in tenderness you more than gain in extra flavour from this great value cut. Best enjoyed medium-rare or medium.

Compliment your dish with one of the following: Cracked Black Peppercorn Sauce with Haggis, Wild Garlic and Parsley Butter,* Truffle Jus or *Chipotle Butter £1.95

SANDWICHES

Served on toasted brioche buns, tomato, a side of hand picked salad & triple cooked chips

24 Hour Barbecue Pulled Pork Sandwich with Pickled Red Cabbage & Gherkins £10.95

Beef Brisket "Porty Cheesesteak Sandwich", Onions, Peppers & Cheddar £10.95

Seared Halloumi, Green Pepper, Foresters Recipe Hummus & Herb Pesto Sandwich £10.95

Crispy Spiced Fried King Prawn "Po Boy", Tartare Sauce, Pickles & Lemon £10.95

SNACKS & SIDES

Bread by Leith's Le Petit Français with Butter £2.95
Gordal Olives Marinated in Sweet Paprika £2.50
Our Recipe Hummus with Extra Virgin Olive Oil £1.95
Triple Cooked Chips £2.95
Side Salad £1.95
Rooster Mashed Potato £2.95
Greens £2.95

DESSERTS

Upside-Down Lemon Meringue Pie, Pistachio £5.95

Very Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £6.50

Millionaire Shortbread Mousse; Dark Chocolate Mousse, Shortbread Crumble & Salted Caramel Ice Cream £5.95

Scottish Cheeseboard of Arran Cheddar, Morangie Brie & Blue Murder, Chutney, Oatcakes, Celery & Apple £7.95

Over Langshaw Farmhouse Ice Cream & Sorbets £1.50/ Scoop

PLEASE MAKE US AWARE OF ANY ALLERGIES

There Will Be Slight Variations As We Try to Cater To Your Specific Diet. Feel Free to Ask!

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