

LeftField

DRINKS & SNACKS

ORGANIC PROSECCO.....£7 Gorgeous bubbles full of refreshing green apples and elderflower	EDINBURGH GIN & TONIC.....£4.5 Classic gin with a citrusy nose and a burst of juniper
MARINATED OLIVES.....£3.5 Lemons, rosemary and garlic	BREAD & OIL.....£3.5 Fresh bread with virgin olive oil

STARTERS

SHETLAND MUSSELS £7.9 White wine & garlic	LOCH FYNE OYSTERS 3 FOR £6 6 FOR £12 Shallot vinegar Or Walnut salsa	CRISPY FRIED SQUID £7 Sriracha mayo
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CHARRED PURPLE SPROUTING BROCCOLI.....£6
Romesco, feta & almond

LEFTFIELD GRAVADLAX.....£7
Housemade with beetroot & horseradish cure. Fennel, mint & citrus

PUMPKIN SEED HUMMUS.....£6
Roasted butternut squash & feta

VEGETABLE PAKORA.....£6
Shredded sesame salad, cucumber & mint yoghurt

CHICKEN LIVER PATE.....£7
Red onion marmalade & toasted focaccia

PLATTERS

HOT SEAFOOD PLATTER.....@£50/mp Lobster, oysters, scallops, clams, mussels & crab 24HR PRE-ORDER (mp= market price)	VEGGIE PLATTER.....£13 Chargrilled veggies, hummus, olives & feta, bread, crudites
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STEAKS

Scottish Borders reared cattle, minimum 8oz & 28 days matured.

FILLET.....£26	Brandy & peppercorn.....£2
RIBEYE.....£22	Garlic butter.....£2
SIRLOIN.....£19	Leftfield chimichurri.....£2

MAINS

LEFTFIELD 6hr SHORT RIB OF BEEF.....£16.9
Chunky chips, watercress & truffle oil

CHARRED CAULIFLOWER.....£12.5
Freekeh, pomegranate, hot & sour aubergine

SMOKED HADDOCK.....£13
Pearl barley risotto, spinach & poached egg

HAKE FILLET.....£14
Chickpea tagine, charred lime & cucumber yoghurt

CHARGRILLED CHICKEN.....£13
Marinated in lemon, thyme & garlic

SIDES

ONION RINGS.....£3	NEW POTATOES.....£4
PAPRIKA CHIPS.....£4	CHARGRILLED BROCCOLI.....£3
Parmesan & truffle oil	