

# THE PRESS

## STARTER

<b>Ham hock and parsley terrine</b> piccalilli, poached quail egg	<b>£6.50</b>
<b>Portobello mushroom stuffed with smoked cheddar</b> spinach and tarragon mousse	<b>£6</b>
<b>Nachos</b> salsa, guacamole, sour cream, jalapeño Add chicken or haggis extra £1.50	<b>£6.50</b>
<b>Pate of chicken livers and juniper</b> date chutney and oatcakes	<b>£6</b>
<b>Soup of the day</b> crusty bread	<b>£4.75</b>
<b>Spiced seafood broth</b> haddock, salmon, chilli and coriander	<b>£8</b>

## BURGERS / GRILL

<b>Homemade Press burger</b> secret sauce, onion chutney, baby gem, homemade slaw and skinny fries	<b>£12</b>
<b>Halloumi burger</b> secret sauce, onion chutney, baby gem and skinny fries	<b>£12</b>
<b>Spicy marinated chicken breast burger</b> baby gem lettuce, garlic mayo, homemade slaw and skinny fries	<b>£12</b>
<b>Add toppings for only £1 each</b> Bacon, haggis, smoked cheese, onion rings or fried egg	
<b>8oz Rib-eye steak</b> skinny fries, home-made onion rings, pepper sauce	<b>£23</b>

## MAIN

<b>Confit duck leg</b> squash purée, cabbage and pancetta fricassee	<b>£15</b>
<b>Cod fillet</b> warm chorizo salsa, avocado purée, courgette spaghetti	<b>£14.50</b>
<b>Battered haddock</b> skinny fries, homemade tartare sauce	<b>£12</b>
<b>Caramelised onion, roast pepper and basil arancini</b> tomato and oregano sauce	<b>£13</b>
<b>Seared salmon</b> saffron prawn sauce, permentier potatoes and asparagus	<b>£15</b>
<b>Roast chicken supreme</b> chive pomme purée, garden greens and wild mushroom	<b>£14</b>

## STONEBAKED PIZZA

<b>Margherita</b> tomato, mozzarella, basil	<b>£9.50</b>
<b>Harissa beef</b> mushroom, mozzarella, rocket	<b>£12</b>
<b>Chicken</b> spinach, garlic butter	<b>£10.50</b>
<b>Goat's cheese</b> caramelised onion, peppers	<b>£10.50</b>
<b>Nduja</b> pepperoni, chorizo, jalapeño	<b>£13</b>
<b>Garlic bread</b> Add cheese £1.50	<b>£5.50</b>

Our pizzas can be made gluten free.  
Please ask your server  
All pizzas available to take away

## SIDES

<b>Sweet potato fries</b>	<b>£3</b>	<b>Dressed mix salad</b>	<b>£3.50</b>
<b>Skinny fries</b>	<b>£2.50</b>	<b>Bread selection</b>	<b>£4.50</b>
<b>Onion rings</b>	<b>£2.50</b>		

## DESSERT

<b>Dark chocolate and salted caramel torte</b> chocolate soil and chocolate ganache	<b>£6.50</b>	<b>Selection of cheese and oatcakes</b> chutney	<b>£9.50</b>
<b>Iced cranachan parfait</b> raspberry purée, mini meringues	<b>£6</b>	<b>Trio of ice-cream</b>	<b>£5.50</b>
<b>Vanilla crème brulee</b> homemade shortbread	<b>£6</b>	<b>Sticky toffee pudding</b> toffee sauce, vanilla ice-cream	<b>£6.50</b>

Take-away and home delivery is available on most menu items. Ask your server for more details

Order online for take-away and delivery or download the 'food booking' app



Some of our dishes are available dairy-free / gluten-free / vegetarian. Please ask your server

Our focus is on locally sourced artisan produce to deliver the highest quality dishes.

## COCKTAILS

<b>Vodka</b>	
<b>Cosmopolitan</b>	£7
Vodka, Triple sec, lime juice and orange twist	
<b>Cucumber fizz</b>	£7
Pear vodka, cucumber, elderflower cordial, lemon juice and cloudy lemonade	
<b>Espresso Martini</b>	£8
Vodka, Espresso, Kahlua and sugar syrup	
<b>Sex on the beach</b>	£7
Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur	
<b>Bloody Mary</b>	£7
Vodka, lemon juice, Worcestershire sauce, tomato juice, salt, pepper	
<b>Gin</b>	
<b>Gin floradora</b>	£8
Caorunn Scottish Raspberry Gin, crème de framboise, lime and ginger beer	
<b>Strawberry gin smash</b>	£7
Beefeater gin, muddled strawberries, fresh lime and strawberry syrup	
<b>Felix Fizz</b>	£8
Caorunn gin, strawberry syrup, lemon juice, muddled blueberries and raspberries, soda	
<b>Press gin fizz</b>	£8
North Berwick Gin, lemon, elderflower cordial, Prosecco	
<b>Rum</b>	
<b>Mojito</b>	£8
Havana especial, fresh mint, crushed ice, sugar syrup, soda	
<b>Frozen mango daiquiri</b>	£7.50
Mango, lime juice, Bacardi rum, sugar syrup	
<b>Whisky</b>	
<b>Smoky rusty nail</b>	£9
Bowmore 12 year, Drambuie, ice	
<b>Old fashioned</b>	£7
Bourbon, sugar syrup, orange bitters	

## PITCHERS

<b>Cosmopolitan</b>	£16	<b>Strawberry gin smash</b>	£18
Vodka, Triple sec, lime juice and orange twist		Beefeater gin, muddled strawberries, fresh lime and strawberry syrup	
<b>Sex on the beach</b>	£16	<b>Press gin fizz</b>	£18
Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur		North Berwick Gin, lemon, elderflower cordial, Prosecco	
<b>Vodka floradora</b>	£18		
Raspberry Vodka, crème de framboise, lime juice and ginger beer			

## GIN & TONIC ALL £6

<b>Caorunn Scottish Raspberry Gin</b>	
Franklin and sons tonic, fresh raspberries	
<b>Eden Mill Love Gin (pink gin)</b>	
Franklin and sons tonic, fresh raspberries Switch tonic for Prosecco £2.50	
<b>Darnley's View</b>	
Franklin and sons tonic with orange	
<b>The Botanist</b>	
Franklin and sons Sicilian lemon tonic with lemon and lime	
<b>Bathtub Gin</b>	
Franklin and sons tonic with orange	
<b>North Berwick Gin</b>	
Franklin and sons tonic, pink grapefruit and orange	
<b>Martin Millers</b>	
Elderflower tonic, strawberries, black pepper	
<b>Caorunn</b>	
Franklin and sons tonic with apple and strawberry	
<b>Tanqueray 10</b>	
Franklin and sons tonic, grapefruit, fresh mint	
<b>Malfi Con Limone Italian Gin</b>	
Franklin and sons Sicilian lemon tonic, lemon	
<b>Malfi Con Arancia Italian Gin</b>	
Franklin and sons tonic with orange	

Choose your tonic: **Franklin and sons tonic**  
*Natural Indian / Natural light / Sicilian Lemon / Elderflower / Elderflower lemonade*

## SPIRITS

Mainline spirits available please ask your server

<b>LIQUEURS</b>	£4.50
<b>Drambuie</b>	<b>Limoncello</b>
<b>Glavya</b>	<b>Tia Maria</b>
<b>Sambuca</b>	<b>Baileys</b>
<b>WHISKY</b>	£4.95
<b>Balvenie</b>	<b>Talisker 12 year</b>
<b>Doublewood 12 year</b>	<b>Old Pultney 12 year</b>
<b>Bowmore 12 year</b>	
<b>Auchentoshan 12 year</b>	

## RED

	125ml	175ml	250ml	Bottle
<b>Nero d'Avola, Palazzo del Mare</b> Sicily, Italy				£18.95
Ripe, plummy fruit, hints of cherries, spice and liquorice, deliciously supple and juicy				
<b>Merlot, Umbrele</b> Viile Timisului, Romania	£4.25	£5.60	£6.95	£19.50
Medium-bodied, full of jammy fruit flavours with a faint hint of dark chocolate				
<b>Organic field blend red, Vdt Castilla, Te Quiero, Vinos Más</b>				£21.50
Buscados La Mancha, Spain Deep intense purple colour with ripe spiced fruits. Nice round tannins and a lively finish				
<b>Altopiano Montepulciano d'Abruzzo DOP, Feudo Antico</b> Abruzzo, Italy				£23
Wild cherry, violets, delicate and spicy. Medium-bodied and well structured				
<b>Carignan, Vieilles Vignes,</b>	£4.95	£6	£7.95	£23.50
<b>IGP Pays d'Hérault,</b> Mont Rocher, Languedoc & South West, France Juicy and intense red berry fruits and hints of vanilla flavours. The palate is soft, full flavoured with a smooth easy finish				
<b>Malbec, Man Meets Mountain,</b>	£5.25	£6.50	£8.75	£26.50
Mendoza, Argentina Packed full of blueberry, blackcurrant and plum and a complex delicious finish				
<b>Ribeiro Santa Pinha, Carlos Lucas Vinhos</b> Dão, Portugal				£28
Violet in colour with hints of black mulberry and blackcurrant. This wine is very fresh, young with a sweet but elegant palate				
<b>Gorgeous Grenache, Barossa and McLaren Vale, Thistledown</b>				£29
South Australia, Australia Aromatic, deceptively light with beautiful wild fruit and supple tannins				
<b>Côtes du Rhône Villages Rouge, Guillaume Gonnet</b> Rhône, France				£35
With dark fruits, cherries, spices and liquorice this wine is rich and complex, yet approachable				
<b>Cabernet Sauvignon, Felino, Viña Cobos</b> Mendoza, Argentina				£40
Aromas of cassis, mocha and lavender. Bold and complex palate with ripe tannins				

## BEERS & CIDERS

<b>House draft</b> (2/3 pint)	£3.50 (pint)	£4.75	<b>Joker IPA</b>	(500ml)	£4.50
<b>Birra Moretti</b>	(330ml)	£3.95	<b>Kopparberg</b>	(500ml)	£4.50
<b>Estrella dam</b>	(330ml)	£3.95	<i>Naked apple</i>		
<b>Corona</b>	(330ml)	£3.95	<b>Kopparberg</b>	(500ml)	£4.50
<b>Peroni red</b>	(330ml)	£3.95	<i>Mixed fruit</i>		
<b>Peroni libera 0%</b>	(330ml)	£3.50	<b>Kopparberg</b>	(330ml)	£3.50
<b>Harvieston</b>	(330ml)	£4.25	<i>Strawberry and lime alcohol free</i>		
<b>bitter &amp; twisted golden ale</b>					

## SOFT DRINKS

<b>Fresh orange</b>	£1.95	<b>Lemonade and lime</b>	£1.95
<b>Cranberry</b>	£1.95	<b>Appletise</b>	£2.75
<b>Apple</b>	£1.95	<b>Franklin and sons tonic</b>	£2.75
<b>Coke or Diet Coke</b>	£1.95	<b>Franklin and sons light tonic</b>	£2.75
<b>Irn Bru or Diet Irn Bru</b>	£1.95	<b>Franklin and sons tonic</b>	£2.75
<b>Sprite</b>	£1.95	<i>Elderflower</i>	
<b>Ginger beer</b>	£1.95	<b>Franklin and sons tonic</b>	£2.75
<b>Soda and lime</b>	£1.95	<i>Sicilian lemon</i>	

## WHITE

	125ml	175ml	250ml	Bottle
<b>Catarratto, IGT, Palazzo del Mare</b> Sicily, Italy				£18.95
Tropical peach and pineapple aromas, balanced palate with a good acidity on the finish				
<b>Pinot Grigio, Calusari</b> Viile Timisului, Romania	£4.50	£5.60	£6.95	£19.50
Beautifully light and vibrant with zesty, citrus character and refreshing acidity				
<b>Vermentino, IGP Pays d'Oc, Passage du Sud</b>	£4.50	£5.75	£6.95	£21
Languedoc and South West, France Citrus notes with a touch of lime blossom. Lemon and stone fruit character on the palate				
<b>Pecorino, Biologico, IGP, Feudo Antico</b> Abruzzo, Italy				£26
Dry, crisp and full flavoured with a bouquet of flowers and a pleasant ripe fruit finish				
<b>Riesling, Nostros Reserva</b> Bio Bio Valley, Chile				£24
A dry Riesling with enticing scents of lime zest, followed by tangy gooseberry and citrus flavours				
<b>Colombard, Sauvignon Blanc,</b>	£4.75	£6.25	£7.95	£25
<b>IGP Cotes de Gascogne, White and Sea</b> Languedoc and South West, France Dry, fresh white packed with citrus and tropical aromas. Lemon, green apple and passion fruit with a zesty finish				
<b>Picpoul de Pinet, Domaine de Montredon</b>				£29
Languedoc & South West, France Great minerality with delicate, exotic fruit on the nose and a fresh, salty finish				
<b>Chardonnay, Mendoza, Manos Negras</b> Mendoza, Argentina				£29.50
White, tropical stone fruit flavours with natural acidity and a crisp, clean finish				
<b>Albariño, Lembranzas</b> Galicia, Spain				£32
Light-bodied and cooling with generous lemon, pear and apple flavours				
<b>Sauvignon Blanc, Zephyr</b> Marlborough, New Zealand				£34
Ginger, green apple and citrusy with quenching acidity and varietal elegance. Stunning!				

## ROSÉ

	125ml	175ml	250ml	Bottle
<b>Pinot Grigio Rosé, Calusari Viile</b> Timisului, Romania	£4.25	£5.60	£6.95	£19.50
Dry and fruity with crisp acidity and a caramel and slightly peppery finish				

## SPARKLING & CHAMPAGNE

	125ml	Bottle
<b>Prosecco Spumante, DOC, Modella</b> Veneto, Italy	£5.95	£25
Deliciously frothy, ripe apple and citrus fruit character – this is the perfect Prosecco!		
<b>Grande Réserve Premier Cru, Pierre Mignon</b> Champagne, France		£49
Well-balanced Champagne with citrus hints overlaid with touches of brioche		

## TEA & COFFEE

<b>Americano</b>	£2.75	<b>Earl grey</b>	£2.75
<b>Latte</b>	£2.95	<b>Lemon green</b>	£2.75
<b>Cappuccino</b>	£2.95	<b>Jasmine green</b>	£2.75
<b>Flat white</b>	£2.95	<b>Camomile</b>	£2.75
<b>Espresso</b>	£2.50	<b>Rooibos</b>	£2.75
<b>Double espresso</b>	£2.95	<b>Peppermint</b>	£2.75
<i>Add flavoured syrup for only 50p</i>			
<b>Liqueur coffee</b>	£6.95	<b>Breakfast</b>	£2.75

Cake and hot drink only £4

Ask server for details