

# THE PRESS

## STARTER

<b>Fish cake</b> Smoked haddock, leek cake, roast pepper chutney	<b>£9</b>
<b>Pâté</b> Chicken liver, port pâté, oatcakes, date chutney	<b>£7</b>
<b>Halloumi</b> Warm panko coated halloumi, saracha aioli	<b>£8</b>
<b>Nachos</b> Tortilla chips, salsa, sour cream, guacamole	<b>£7.50</b>
<b>Add chicken or haggis</b>	<b>£1.75</b>
<b>Mussels</b> Shetland mussels, garlic, white wine, parsley	<b>£8</b>
<b>Bruschetta</b> Tomato, red onion, garlic, balsamic glaze	<b>£7</b>
<b>Soup of the day</b> Bread and butter	<b>£5.75</b>
<b>Charcuterie</b> Selection of meats, cheeses, bread, dipping oils	<b>£11</b>

## SIDES

<b>Fries</b>	<b>£3.95</b>
<b>Onion rings</b>	<b>£3.95</b>
<b>Sweet potato fries</b>	<b>£4.50</b>
<b>Bread and oils</b>	<b>£4.95</b>
<b>Mix salad</b>	<b>£4.50</b>

## BURGERS / GRILL

<i>All served with slaw, brioche bun and skin on fries</i>	
<b>Homemade Press burger</b> Secret sauce, ice berg lettuce	<b>£13.50</b>
<b>Beef burger</b> Smoked bacon, cheese, caramelised onion	<b>£16</b>
<b>Highlander burger</b> Beef burger, haggis, smoked cheddar, pepper sauce	<b>£16</b>
<b>Spiced marinated chicken burger</b>	<b>£13.50</b>
garlic mayo, ice berg	
<b>Spiced marinated chicken burger</b>	<b>£16</b>
Saracha aioli, jalapeño, cheese	
<b>Grilled Halloumi burger</b>	<b>£13.50</b>
Secret sauce, gem lettuce, caramelised onions	
<b>Add topping £1.50</b>	
Bacon	Onion rings
Smoked applewood	Haggis
	Egg

## STEAKS

<i>All served with pepper sauce, fries, onion rings, salad</i>	
<b>Medallions of flat iron Scottish beef</b>	<b>£22</b>
<b>8oz Scottish Sirloin steak</b>	<b>£26</b>

## MAIN

<b>Haddock</b> Battered haddock, skin on fries, tartare sauce	<b>£14.50</b>
<b>Pork</b> Spiced pork shoulder ragu, tagliatelle	<b>£16.50</b>
<b>Monk fish</b> Monkish kebabs, Thai green curry sauce, saffron rice	<b>£21</b>
<b>Aranchini</b> Tomato, mozzarella, basil risotto	<b>£15</b>
<b>Ox cheek</b> Beer braised ox cheeks, creamed potatoes, kale, parsnip	<b>£18</b>
<b>Sea bass</b> Gnocchi, spinach, chorizo	<b>£19.50</b>

## STONEBAKED PIZZA

<b>Meat feast</b> Chorizo, salami, pepperoni	<b>£15.50</b>
<b>Parma ham</b> Spinach, mushrooms, garlic butter	<b>£15</b>
<b>Nduja</b> Nduja, mushrooms, jalapeño	<b>£15.50</b>
<b>Goats cheese</b> Goats cheese, caramelised red onion, spinach	<b>£15.50</b>
<b>Margherita</b> Tomato, mozzarella	<b>£12.50</b>
<b>Garlic bread</b> <b>Add cheese £2</b>	<b>£8</b>

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

## DESSERT

<b>Chocolate brownie</b> Warm salted caramel brownie, chantilly, chocolate sauce	<b>£7.50</b>	<b>Ice cream selection</b>	<b>£6.50</b>
<b>Sticky toffee pudding</b> Toffee sauce, ice cream	<b>£7.50</b>	<b>Cheese plate</b> Oatcakes, chutney	<b>£9.50</b>
<b>Eton mess sundae</b> Meringue, chantilly, berries	<b>£7.50</b>	<b>Cheese cake of the day</b> Ice cream	<b>£7.50</b>

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

Order online for take-away 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

Vodka	
<b>Cosmopolitan</b>	£9.50
Vodka, Triple sec, lime juice and orange twist	
<b>Cucumber fizz</b>	£9.50
Pear vodka, cucumber, elderflower cordial, lemon juice and cloudy lemonade	
<b>Espresso Martini</b>	£9.50
Vodka, Espresso, Kahlua and sugar syrup	
<b>Sex on the beach</b>	£9.50
Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur	
<b>Pornstar martini</b>	£9.50
Vanilla vodka, passoa, pineapple juice	
Add shot prosecco £2	
<b>French martini</b>	£9.50
Vodka, Chambord, pineapple juice	
Gin	
<b>Gin floradora</b>	£9.50
Caorunn Scottish Raspberry Gin, crème de framboise, lime and ginger beer	
<b>Strawberry gin smash</b>	£8.50
Beefeater gin, muddled strawberries, fresh lime and strawberry syrup	
<b>Felix Fizz</b>	£9.50
Caorunn gin, strawberry syrup, lemon juice, muddled blueberries and raspberries, soda	
<b>Press gin fizz</b>	£9.50
North Berwick Gin, lemon, elderflower cordial, Prosecco	
Rum	
<b>Mojito</b>	£9.50
Havana especial, fresh mint, crushed ice, sugar syrup, soda	
<b>Dark and Stormy</b>	£9.50
Kraken rum, ginger beer, Lime	
<b>Frozen mango Daquiri</b>	£9
Mango, lime juice, Bacardi rum, sugar syrup	
<b>Frozen strawberry Daquiri</b>	£9
Mango, lime juice, Bacardi rum, sugar syrup	
Whisky	
<b>Smoky rusty nail</b>	£10.50
Bowmore 12 year, Drambuie, ice	
<b>Old fashioned</b>	£9
Bourbon, sugar syrup, orange bitters	

## PITCHERS

ALL £24

<b>Cosmopolitan</b>	Vodka, Triple sec, lime juice and orange twist
<b>Sex on the beach</b>	Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur
<b>Vodka floradora</b>	Raspberry Vodka, crème de framboise, lime juice and ginger beer

<b>Strawberry gin smash</b>	Beefeater gin, muddled strawberries, fresh lime and strawberry syrup
<b>Press gin fizz</b>	North Berwick Gin, lemon, elderflower cordial, Prosecco

## GIN & TONIC ALL £7.50

<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>Tobermory Isle of Mull, Hebridean Mountain 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
<b>Edinburgh Rhubarb and Ginger Gin</b>	Franklin and sons tonic

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

## SPIRITS

Mainline spirits available please ask your server

**LIQUEURS** £6.50

<b>Drambuie</b>	<b>Limoncello</b>
<b>Glayva</b>	<b>Tia Maria</b>
<b>Sambuca</b>	<b>Baileys</b>

**WHISKY** £6.50

<b>Balvenie</b>	
<b>Doublewood 12 year</b>	<b>Talisker 12 year</b>
<b>Bowmore 12 year</b>	<b>Old Pultney 12 year</b>
<b>Auchentoshan 12 year</b>	

## RED

	125ml	175ml	250ml	Bottle
<b>Nero d'Avola, Palazzo del Mare</b> Sicily, Italy				£21.50
Ripe, plummy fruit, hints of cherries, spice and liquorice, deliciously supple and juicy				
<b>Merlot, Umbrele</b> Viile Timisului, Romania	£5.50	£6.50	£8.25	£24.50
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>				£26.50
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				£28
Wild cherry, violets, delicate and spicy. Medium-bodied and well structured				
<b>Carignan, Vieilles Vignes,</b>				£28.50
<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>	£5.95	£7.50	£10	£31
Mendoza, Argentina Packed full of blueberry, blackcurrant and plum and a complex delicious finish				
<b>Ribeiro Santa Pinha, Carlos Lucas Vinhos</b> Dão, Portugal				£33
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>				£34
South Australia, Australia Aromatic, deceptively light with beautiful wild fruit and supple tannins				
<b>Côtes du Rhône Villages Rouge, Guillaume Gonnet</b> Rhône, France				£40
With dark fruits, cherries, spices and liquorice this wine is rich and complex, yet approachable				
<b>Cabernet Sauvignon, Felino, Viña Cobos</b> Mendoza, Argentina				£47
Aromas of cassis, mocha and lavender. Bold and complex palate with ripe tannins				

## BEERS & CIDERS

<b>House draft</b> (2/3 pint)	£4.50 (pint)	£5.95	<b>Joker IPA</b>	(500ml)	£5.50
<b>Birra Moretti</b>	(330ml)	£4.95	<b>Kopparberg</b>	(500ml)	£4.95
<b>Estrella dam</b>	(330ml)	£4.95	<i>Naked apple</i>		
<b>Corona</b>	(330ml)	£4.95	<b>Kopparberg</b>	(500ml)	£4.95
<b>Peroni red</b>	(330ml)	£4.95	<i>Mixed fruit</i>		
<b>Peroni libera 0%</b>	(330ml)	£4	<b>Kopparberg</b>	(330ml)	£3.95
<b>Harvieston</b>	(330ml)	£4.95	<i>Strawberry and lime alcohol free</i>		
<b>bitter &amp; twisted golden ale</b>					

## SOFT DRINKS

<b>Fresh orange</b>	£2.95	<b>Lemonade and lime</b>	£2.95
<b>Cranberry</b>	£2.95	<b>Appletise</b>	£3.25
<b>Apple</b>	£2.95	<b>Franklin and sons tonic</b>	£2.70
<b>Coke or Diet Coke</b>	£2.95	<b>Franklin and sons light tonic</b>	£2.70
<b>Irn Bru or Diet Irn Bru</b>	£2.95	<b>Franklin and sons tonic</b>	£2.70
<b>Sprite</b>	£2.95	<i>Elderflower</i>	
<b>Ginger beer</b>	£2.95		
<b>Soda and lime</b>	£2.95		

## WHITE

	125ml	175ml	250ml	Bottle
<b>Catarratto, IGT, Palazzo del Mare</b> Sicily, Italy				£22.50
Tropical peach and pineapple aromas, balanced palate with a good acidity on the finish				
<b>Pinot Grigio, Calusari</b> Viile Timisului, Romania	£5.50	£6.50	£8.25	£24.50
Beautifully light and vibrant with zesty, citrus character and refreshing acidity				
<b>Vermentino, IGP Pays d'Oc, Passage du Sud</b>				£26
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				£31
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				£30
A dry Riesling with enticing scents of lime zest, followed by tangy gooseberry and citrus flavours				
<b>Colombard, Sauvignon Blanc,</b>	£5.95	£7.50	£10	£30
<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>				£34
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				£34.50
White, tropical stone fruit flavours with natural acidity and a crisp, clean finish				
<b>Albariño, Lembranzas</b> Galicia, Spain				£37
Light-bodied and cooling with generous lemon, pear and apple flavours				
<b>Sauvignon Blanc, Zephyr</b> Marlborough, New Zealand				£39
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	£5.50	£6.50	£8.25	£24.50
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	£6.95	£32
Deliciously frothy, ripe apple and citrus fruit character – this is the perfect Prosecco!		
<b>Grande Réserve Premier Cru, Pierre Mignon</b> Champagne, France		£56
Well-balanced Champagne with citrus hints overlaid with touches of brioche		

## TEA & COFFEE

<b>Americano</b>	£3.50	<b>Earl grey</b>	£3.45
<b>Latte</b>	£3.95	<b>Lemon green</b>	£3.45
<b>Cappuccino</b>	£3.95	<b>Jasmine green</b>	£3.45
<b>Flat white</b>	£3.95	<b>Camomile</b>	£3.45
<b>Espresso</b>	£3	<b>Rooibos</b>	£3.45
<b>Double espresso</b>	£3.95	<b>Peppermint</b>	£3.45
<i>Add flavoured syrup for only 50p</i>			
<b>Liqueur coffee</b>	£8.50	<b>Breakfast</b>	£3.45