SHARING

Bread selections - Sourdough & rosemary focaccia w/whipped smoked butter **VE**	9.95
Hummus & olives board w/ crispy shallots & Khobez flatbread **VE** ♥	9.95

SMALL PLATES

Spanish Gordal olives & sunblush tomato **VE**	6.95
Duck spring rolls w/ sesame kimchi slaw & gochujang mayo	9.45
Harissa & rose petal hummus w /pomegranate & crispy flat bread **V**	6.95
Crispy salt & chilli tofu w/ peanut bang bang salad **VE** ♥	9.95
Tobermory smoked salmon w/ sourdough, pickled cucumber, lime & dill mayo	11.95
Soup of the day w/ artisan bread **VE** ♥	7.25
Warm smoked duck w/ blood orange & spiced bulgur wheat	9.95
Salt & chilli squid w/ spicy mayo & harissa dip ♥	9.25
Port chicken liver parfait w/ butter brioche & caramelised red onion chutney ♥	9.45
Seafood chowder w/ artisan bread	9.95
Gambas Pil Pil w/ garlic chilli king prawns, lemon, parsley & sourdough ♥	11.95

MAINS

Herringbone fish & chips w/ tempura battered haddock, fries, crushed mushy peas, charred lemon & tartare sauce	19.95
Moroccan spiced cauliflower florets w/ hummus, falafel, pomegranate, crispy chickpea & Khobez flatbread **VE**	16.75
Slow cooked Chateauneuf beef w/ rigatoni, spinach, garlic & Parmesan ♥	18.45
Seared fillet of seabass w/ hasselback, samphire & caramelised lemon basil sauce	20.45
Steak slices (served warm) w/ rocket, Parmesan, balsamic glaze & fries **ADD CREAMY MUSHROOMS**	23.45 **2.75**
Halloumi & smashed avocado salad w/ sweet pickled kohlrabi, miso dressing & crostini **V** ♥ **ADD SALMON / CHICKEN**	15.95 **4.95 / 4.25**
Seoul Midnight market pork belly w / aromatic rice, ginger tenderstem & kimchi & sesame jus	18.95
Rigatoni alla vodka w/ bell pepper & caramelised onions, spinach, creamy tomato sauce & Parmesan ♥	15.95
Goan sweet potato curry w/ coconut cream, fragrant rice, sesame pak choi & mini poppadoms **V** ♥	16.95
Lemongrass chicken goan curry w/ coconut cream, fragrant rice, sesame pak choi & mini poppadoms ♥	18.95
8oz ribeye steak w/ peppercorn sauce, Bloody Mary plum tomato, tenderstem broccoli & fries	35.95

LOVE LOCAL

Two Courses 18.95 | Three Courses 23.95
Enjoy a main course + nibble/small plate or sweet treat

Dishes marked with a '♥' are included.

Available Mon–Thurs from 12pm | Fri 12pm–4pm.

OPEN SANDWICHES

ADD CUP OF SOUP OR FRIES	**2.95**
Chargrilled chicken & halloumi w/ pomegranate salsa on sourdough	13.95
Mushrooms on toast w/ spinach & crispy shallots **V**	10.95
Crispy falafel w/ minted raita & pickled cucumber & Khobez flatbread **V**	13.95
Slow cooked beef brisket w/ toasted sourdough, red onion & Arran mustard mayo	15.45
Citrus smoked salmon w/ lemon, rocket leaves & dill crème fraiche on sourdough	14.95

BURGERS

All served with fries | all available on gluten free bun

Steak burger w/ lettuce, beef tomato, cheese, red onion marmalade & house burger sauce **ADD BACON / HAGGIS / BLUE CHEESE**	19.95 **1.75**
Ribeye burger w/ truffle mayo, baby gem, red onions, tomato & fries	29.45
Korean chicken burger w/ hot honey, baby gem, tomatoes & crispy onions	18.45
Chicken burger w/ lettuce, beef tomato, cheese, red onion marmalade & house burger sauce ♥	18.45
Crispy falafel burger w/ minted raita & pickled cucumber **VE**	17.45
Bass rock salmon burger w/ sesame seeds, pickled cucumber, wasabi mayo	19.45
Daily gourmet burger Check with the team for today's creation	20.45

SIDES

Toasted almond tenderstem broccoli **VE**	4.75
Rocket & Parmesan **V**	4.75
House salad w/ seasonal house green salad, herb dressing **VE**	4.75
Fries **ADD CHILLI / CURRY / GARLIC**	4.75 **0.30**
Truffle & Parmesan fries	5.95
Sweet potato fries	4.95

SWEET TREATS

Rhubarb & tonka bean crème brûlée w/shortbread	8.45
Sticky toffee pudding w/ toasted pecan miso caramel & vanilla ice cream	8.45
Double scoop of ice cream or sorbet (Choose from vanilla, chocolate or strawberry) **ADD A FLAKE**	6.95 **0.50**
Belgian chocolate delice w/ pistachio crumb & amari cherries	8.95
Affogato w/ espresso over ice cream (Vegan ice cream available) **ADD RUM RAISINS & BISCOFF CRUMB** **ADD BAILEYS OR COFFEE LIQUEUR**	6.95 **1.95** **2.45**
Scottish cheeseboard, Morangie Brie, Blue Murder, Isle of Mull cheddar, red onion chutney & Peter Yard crackers	11.95
Vegan ginger cake, rum soaked raisins & cinnamon caramel sauce **VE**	8.95

DESSERT COCKTAILS

White Polish w/ Belvedere Dirty Brew Coffee, Tia Maria, milk cream, vanilla syrup	8.95
Cranachan Flip w/ Liquid Oats, Highland Moon Rawberry, egg, sugar, Peychaud Bitters, fresh raspberries	8.95
Blood Orange Negroni w/ Whitley Neill Blood Orange, Antica Formula, Carpano Vermouth, orange bitters	7.95
Tiramisu Martini w/ Angostura 3 year old rum, Tia Maria, espresso, cream, sugar syrup	8.95

BOOZY COFFEE

Irish Coffee w/ Busker	5.50
Gaelic Coffee w/ Dalmore 12	5.50
Caribbean Coffee w/ Bacardi Caribbean Spice	5.50
Velvet Coffee w/ Disaronno Velvet	5.50

V vegetarian **VE** vegan

Please note that all of our menus may be subject to change and seasonal alterations. We may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.

LOVE LOCAL AT HERRINGBONE

Check out our range of offers running all week long.

MORNINGS, MADE EASY

Coffee & breakfast roll · 6.45

Croissant, glass of fresh OJ & coffee · 8.95

Available Mon-Fri until 12pm

TWO COURSES

Two Courses · 18.95 | Three Courses · 23.95

Available Mon–Thurs from 12pm | Fri 12pm–4pm

FIZZ & CHIPS

Bottle of House Prosecco, fries & dips · 32.95

Available Sunday–Friday

WINE WEDNESDAYS

Sharing cheese board & a bottle of House wine · 39.95

THURSDAY CLUB

Any burger or pasta & drink* · 14.95
Choose from pint of Pravha, small glass of House wine or soft drink

Every Thursday

*Excludes gourmet specials

KIDS COME IN

Kids eat for 3.50!

Enjoy a delicious main, drink & ice cream
Available 3pm–5pm Mon–Fri during term time.

SCAN HERE TO FIND OUT MORE!