

Dinner Menu

Starters

Rabbit terrine £10 (163 kcal)
Apple salad, mustard seed dressing

Spring vegetable soup (v) £7.5 (381 kcal)
Warm ciabatta, whipped butter

John Ross Jr smoked salmon £10 (677 kcal)
Cucumber, elderflower, dill, rye bread

Spiced chickpea fritter (v) £8.5 (476 kcal)
Carrot salad, sultanas, mint yoghurt dressing

Classic Caesar salad £8.5 (606 kcal)
Parmesan, croutons, prosciutto, soft-boiled egg
Add chicken £2.5 or smoked salmon £3.5

Burrata salad (v) £12 (491 kcal)
New season heritage tomatoes, chicory, Kalamata olive dressing

Courgette and English pea salad (ve) £8 (288 kcal)
Watercress, croutons, lemon dressing

A discretionary service charge of 10% will be added to your bill

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Mains

Confit duck leg £25 (1064 kcal)

Crushed Jersey royals, carrot, spring greens, duck and anise broth

Seared Scottish salmon £25 (958 kcal)

Creamy mash, spring vegetable fricassee

Native Scottish lobster half £30 (702 kcal) or whole £45 (962 kcal)

Lemon and dill butter sauce, pomme frites, mango and tomato salad

Battered East coast haddock £19 (814 kcal)

Triple-cooked chips, minted mushy peas, tartare sauce

Hand Picked beef burger £19 (1119 kcal)

Pretzel bun, lettuce, sweet onion, tomato, red onion, gherkin, mature cheddar, bacon, mustard, relish, mayo, triple-cooked chips
Add blue cheese, haggis or coleslaw £1.5

Rosemary and lemon marinated chicken burger £19 (1540 kcal)

Pretzel bun, lettuce, sweet onion, tomato, red onion, gherkin, mature cheddar, bacon, relish, triple-cooked chips
Add blue cheese, haggis or coleslaw £1.5

Corn-fed chicken breast £25 (342 kcal)

Courgette and basil purée, braised little gem lettuce, tomato dressing

Hand-made wild garlic fettuccine (v) £15 (941 kcal)

Parmesan, lemon, spinach, black pepper

Puff pastry tart (ve) £15 (878 kcal)

Caramelised onion, cherry tomato, parsley root, watercress, balsamic

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NORTON HOUSE

HOTEL & SPA
EDINBURGH

Grill

35 day dry-aged ribeye steak £30 (824 kcal)

Grilled mushroom, cherry vine tomatoes, watercress, triple-cooked chips
Pepper sauce or blue cheese sauce £3

35 day dry-aged sirloin steak £29 (713 kcal)

Grilled mushroom, cherry vine tomatoes, watercress, triple-cooked chips
Pepper sauce or blue cheese sauce £3

Chateaubriand for two £79 (1446 kcal)

Grilled mushroom, cherry vine tomatoes, watercress, triple-cooked chips, choice of two
sauces included

Sides £3.5 each

Triple-cooked chips (334 kcal)

Skinny fries (248 kcal)

Sweet potato fries (165 kcal)

Mixed salad (218 kcal)

Warm ciabatta, whipped butter, hummus (582 kcal)

Buttered new potatoes (305 kcal)

Tenderstem broccoli (122 kcal)

Fried dauphinoise potato fingers (522 kcal)

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Hand PICKED
HOTELS

Desserts

Valrhona chocolate mousse £8 (356 kcal)

Coffee sorbet, orange, shortbread

Treacle tart (ve) £8 (939 kcal)

Seeds, coconut sorbet

White chocolate and matcha parfait £8 (379 kcal)

Yuzu, lychee sorbet

Sweet cicely pannacotta £8 (453 kcal)

Rhubarb granite, heather honey

Selected cheeses £13 (905 kcal)

Served with oatcakes, grapes, apricot & ginger chutney, fig jelly

Barbers 1833 vintage cheddar: Barber's farm, Somerset

H&B Beauvale creamy blue Beauvale creamery, Cropwell, Bishop

Spennwood ewe's cheese: The Wigmore family, Riseley, Berkshire

Riddlesdale goat's cheese: Riddlesdale cheese makers, Yorkshire

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