



DESSERTS, PUDDING & CHEESE

Raspberry and Bourbon crème brulee with shortbread biscuits	6
Dark chocolate and Nira Caledonia whisky marmalade tart, Chantilly cream	7
A selection of handmade ice creams from Luca's in Musselburgh	6
Profiteroles filled with cream, rich chocolate sauce for two to share	6 11
Selected Scottish and international cheeses by George Mewes, quince jelly, oatcakes, grapes for two to share	9 17
Why not enjoy a glass of our LBV port with your cheese?	

PORT

Sandemans Tawny	50ML	5
Sandemans LBV		7

PUDDING WINES

Monbazillac, L`Ancienne Cure, Dordogne, France 2012 Organic	125ML	7.5
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Pedro Ximenez Cisneros, Romate, Sanchez Hermanos, Jerez, Spain	50ML	6
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TEA BY PMD SILVA & SONS

Breakfast, Earl Grey, Chamomile or Peppermint	for 1	for 2
	3	4.5

COFFEE

Americano, Cappuccino, Latte, Espresso, Double Espresso, Macchiato	3
Liqueur Coffees	from 7

DIGESTIFS

Baileys (50ml)	35ML	4
Cointreau		5
Disaronno		4
Drambuie		4.5
Frangelico		4
Grand Marnier		4.5
Grappa Bianca, Castello		4
Jagermeister		4
Kahlua		4
Tia Maria		4

Full drinks menu available, please ask server for menu

BLACKWOODS BAR & GRILL

APPETISERS

	£
Freshly prepared soup of the day (v)	6
Shetland rope grown mussels, shallots, garlic, white wine, cream, herbs, chilli	8
<i>Plates for one, sharing boards for two:</i>	
Seasonal and organic vegetable crudities, whipped nettle goat's cheese, candied almonds Roast pepper and walnut mousse, black olive and chilli pate, truffled artichoke hearts (v)	8 / 15
Arbroath smokie pate and sourdough toast, Loch Tay smoked salmon with capers, Ghiga Halibut infused with Nira Caledonia whisky, Belhaven smoked trout, North Berwick crab in aioli	10 / 19
Smoked highland venison saddle with juniper glaze, smoked wild duck breast, crispy duck leg, carrot, sesame and balsamic vinegar	11 / 21

THE BOUNTY OF SCOTLAND JOSPER CHAR-GRILLED

Steaks (250g), 35 day dry aged Highland breed from Highland Drovers, Perthshire and Angus	
Sirloin	26
Rib-eye	27
Fillet	32
Chateaubriand for two (500g), roast cherry tomatoes, fine beans, wild mushrooms, hand cut chips, dressed salad leaves, sauce Béarnaise, red wine reduction	66
Hebridean lamb cutlets by Highland Drovers, fore-shore grazed	22
George Bowers of Stockbridge free range chicken breast, roasted garlic	19
Loch Tay salmon fillet from Eddie's Seafood Market in Marchmont, charred chilli lime	18
Scottish Farm out door reared pork fillet wrapped in dry aged ham	19
<i>All grill main courses are inclusive of a side dish and a sauce, please see below</i>	
Roast butternut squash filled with Clava brie, walnut crumble, sage and cranberries (v)	15
Additional sides:	
Leaf salad, fine beans, wild mushrooms, buttered spinach, baby potatoes, hand cut chips, fries	3.5
Sauces:	
Béarnaise, whisky and peppercorn, red wine reduction, Dijon cream, garlic and herb butter	3

We love to get creative in the kitchen and have the very best suppliers at our disposal - please ask about our daily specials

SPARKLING WINE

Janic, La Jara, Veneto, Italy NV

This is a delicious sparkling wine, full of refreshing green apples and elderflower. The perfect aperitif.

8 30

Janisson Tradition Brut NV

Janisson Brut Tradition is low in production but big on owner's love and attention.

Rich with aromas of hazelnut, almond and honey. A special aperitif Champagne!

12.5 52

Janisson Rose Brut NV

Heavenly aromas of wild strawberries, redcurrants and raspberries married with touches of vanilla and cinnamon.

60

Louis Roederer Brut Premier NV

From the famous house of Louis Roederer comes this Brut NV champagne, a delicate blend of mainly Chardonnay and Pinot Noir with a touch of Pinot Meunier. The champagne has finesse and elegance but a good weight and length on the finish.

70

WHITE WINE

Verdejo, Canto Real, Rueda, Spain 2015

If you fancy a change from Sauvignon Blanc but like the fruity, fresh, zesty character you get, look no further than Verdejo from Rueda

175ML BOTTLE

6 22

Lawsons Dry Riesling, Marlborough, New Zealand, 2013

Off-dry and has lemon blossom, lime and nectarine aromas with bright acidity and flinty minerality balanced by just a hint of sweetness.

31



uly great wine with our Seafood !

ROSE WINE

Rosado Organic, Finca Fabian, La Mancha, Spain 2016

Dry with charming red cherry and strawberry aromas and flavours making it an unsurprisingly perfect match for summer days.

175ML BOTTLE

6 22

RED WINE

Tempranillo Organic, Finca Fabian, La Mancha, Spain 2016

Organic and naturally grown and made, this wine allows the varietal and the terroir to stand out cleanly. Easy-drinking, bursting with sweet damson and soft plum fruit flavours.

175ML BOTTLE

6 22

Merlot Reserva, Pacifico Sur, Casablanca, Chile 2013

Ripe blackberry aromas precede intense flavours of dark red fruit and hints of vanilla. Classic Chilean Merlot.

27

Rioja Crianza Bodegas Altanza, Rioja 2013

Made by one of the best producer in Rioja Alta, this smooth but full bodied Tempranillo is bursting with jammy flavours and soft cinnamon spices.

34

Pinot Noir, El Viejo Del Valle, Central, Chile 2016

In a far-away field long-lost beneath a Chilean Volcano lies a lonely block of old vine Pinot Noir. Soft and juicy wine rounded with a lick of creamy oak.

29

Valpolicella Organic, Fidora, Veneto, Italy 2014

This wine exhibits fragrant fruit with prominent notes of cherries, echoed by fresher hints of pepper and aromatic herbs, typical of Corvina and Corvinone, the historic varietals of this appellation.

39

Shiraz Cabernet Merlot Organic, releaf, Western Cape, South Africa 2014

The Red Blend - 42% Shiraz / 31% Cabernet Sauvignon / 27% Merlot - is an intriguing balance of fabulous dark fruit flavours, structure, and bright acidity.

6.5 25

Primitivo, Spina di Bacco, Salento, Italy 2015

Primitivo is one of Southern Italy's leading red grapes and has a concentrated mouthful of black cherries, stewed fruits and spice.

7.5 31

Malbec 006, Aniello, Patagonia, Argentina 2015

Unlike it's cousins in Mendoza, this Malbec has a freshness and vibrancy that is unique to the Patagonia region. As to the name, we're wondering if "Aniello 006" might just be the Argentinian James Bond?

43

PUDDING WINE

Monbazillac, L'Ancienne Cure, Dordogne, France 2013, organic

Rich with tangy marmalade fruit. A wonderful wine to compliment any dessert!

50ML 125ML BOTTLE

7.5 28

Pedro Ximenez Cisneros, Romate. Sanchez Hermanos, Jerez, Spain

Creamy and velvety, a noble wine with dark mahogany colours. Its smooth, delicate aromas are reminiscent of raisins and on the mouth it is sweet and persistent

6