

Ubiquitous Chip

Brasserie **MAIN MENU**

Sourdough, Shallot Butter.....	£6
Taramasalata, Togarashi, Seaweed Crackers.....	£8
Organic Arran Leaf & Herb Salad, Mustard Vinaigrette, Crouton.....	£6
Fried Ratte Potatoes, Malt Vinegar Aioli, Sea Salt.....	£7
Burrata, Heirloom Tomatoes, Green Gazpacho, Pine nuts.....	£15
Crab Rarebit, Pickled Veg, Dill.....	£15
Whole Globe Artichocke, Lemon Dressing, Aioli.....	£9
Cured Bream, Coconut Tiger Milk, Chilli, Avocado.....	£14
Lamb Leg Salad, Grilled Artichoke, Pickled Walnut, Sheep's Milk Labneh.....	£15
Venison Kofta, Garlic Yoghurt, Harissa, Bulgar Wheat.....	£15
Grilled Asparagus, Bagna Cauda, Parsley Oil.....	£11
Chip's Own Haggis (Or Veg), Neeps & Tatties, Pepper Sauce.....	£12
Hispi Cabbage, Baba Ganoush, Romesco	£12
Gnocchi, Pancetta, Spring Greens, Parmesan.....	£15
Shetland Mussels, Coconut And Tamarind Broth, Flatbread.....	£14
Grilled Sardines, Nduja Butter, Sourdough Toast, Lemon.....	£15
Chip's Sharing Platter, Charcuterie, House Cured And Smoked Seafood, Bread And Pickles.....	£35
Fried Chicken, Bombay Potatoes, Raita, Curry Oil.....	£22
Miso Glazed Pork Tomahawk, Burnt Apple, Charred Onion, Sage, Cider Jus.....	£32
Whole Seabass, Garlic & Chilli Oil, Mussels, Spring Onion.....	£32
Chargrilled Dry Aged Borders 225g Flat Iron, Café De Paris Butter.....	£26

*A Discretionary 10% Service Charge Will Be Added To The Bill
Please Advise Your Server Of Any Allergies*