

# Ubiquitous Chip

<b>Brasserie MAIN MENU</b>	Sourdough, Shallot Butter.....	£5
	Scallop Taramasalata, Togarashi, Seaweed Crackers.....	£8
	Organic Arran Leaf & Herb Salad, Mustard Vinaigrette.....	£6
	Fried Ratte Potatoes, Malt Vinegar Aioli, Sea Salt.....	£7
	Roast Root Vegetable Salad, Hazelnut, Curds, Sherry Vinegar.....	£8
	Toasted Sourdough, Labneh, Grilled Leek, Anchovy, Cured Egg Yolk.....	£10
	Whole Globe Artichoke, Lemon Dressing, Aioli,.....	£9
	Citrus Cured Sea Trout, Dill, Crème Fraîche, Grilled Guindillas.....	£12
	Tattie Scone Tacos, Dressed Beef, Chimichurri.....	£15
	Torched Mackerel, Peas, Wild Garlic, Celeriac Remoulade.....	£14
	Venison Kofta, Garlic Yoghurt, Harissa, Bulgar Wheat.....	£15
	Grilled Asparagus, Bagna Cauda, Parsley Oil.....	£11
	Chip's 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 Beef With Salsa Verde or Café De Paris Butter.....	POR	
<i>Ask Your Server For Cuts Available Today.</i>		

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