

DECEMBER 2019

We're proud to work with some of the best produce in the country. We locally source, freshly prepare & forge great relationships with all of our suppliers.



DAYTIME

We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!

STARTERS

- SOUP OF THE DAY w/ artisan seeded bread (v) _____ £5.25
- BREAD, OLIVES & OILS (v) _____ £4.25 / £5.95
- EAST LOTHIAN SEAFOOD CHOWDER _____ sml £5.95 / lrg £8.95
- MUSHROOMS ON TOAST w/ spinach & crispy shallots _____ £6.25
- CRISPY BRAISED PIG CHEEK w/plum chutney and rocket _____ £6.25
- PAN FRIED SHELL-ON PRAWNS
w/ lemon & garlic mayo _____ sml £5.95 / lrg £9.95
- BELHAVEN SMOKED TROUT & LIME PATE
w/ horseradish cream & crostini _____ £6.50
- SWEET POTATO GNOCCHI w/ pear and walnut salad _____ £5.95

BURGERS & SANDWICHES

- CHICKPEA & SQUASH BURGER _____ £11.95
w/ flat bread, aubergine bhaji, mango chutney, yoghurt & fries (v)
- CRISPY PRAWNS ON BRIOCHE w/chunky tartare & fries _____ £12.50
- DAILY GOURMET BURGER w/ fries _____ £14.50
- STEAK BURGER
w/ beef tomato, Strathdon Blue Cheese, relish & fries _____ £12.50
- BASS ROCK SALMON BURGER
w/ sesame seeds, pickled cucumber, wasabi mayo & fries _____ £12.95
- CHARGRILLED CHICKEN SANDWICH
w/ cheddar cheese, bacon, red onion jam & fries _____ £10.95

MAINS

- BEETROOT & RED ONION TARTE TATIN _____ £10.95
- LEMON, HONEY & ROSEMARY SPATCHCOCK CHICKEN
w/ green beans & garlic potatoes _____ £12.95
- LENTIL & SPINACH DAHL _____ £9.95
- BAKED SALMON w/ sweet potato, spinach & lemon butter _____ £10.95
- SEARED DUCK BREAST w/ roasted kumquats,
pakchoi and roast potatoes _____ £13.95
- PAN-FRIED SEA BASS w/ butterbean puree,
spinach & tomato sauce _____ £12.95
- PAN FRIED HAKE w/ chorizo and new potato _____ £11.95
- SLOW BRAISED BEEF w/ crushed new potato & wilted greens _____ £12.95
- GRILLED BELHAVEN TROUT FILLET w/ crushed
new potatoes & wilted greens _____ £11.95
- 8^{oz} SEARED STEAK SLICES (served warm)
w/ rocket, parmesan, pesto & fries _____ £16.95
- PAN FRIED WHOLE PLAICE w/ caper butter sauce
& new potatoes _____ £11.95
- PAN FRIED PORK MEDALLIONS w/ mashed potatoes,
roasted carrots & grain mustard cream _____ £11.95

SIDES

- HUMMUS & OLIVES w/ flatbread _____ £3.50
- VEGETABLE BAJHI w/ mango & coriander _____ £4.00
- HB HOUSE SALAD _____ £3.50
- ROASTED BEETROOT _____ £3.50
- GREEN BEANS _____ £3.50
- ROCKET & PARMESAN _____ £3.50
- SWEET POTATO FRIES _____ £3.95
- TRUFFLE & PARMESAN FRIES _____ £4.25
- FRIES _____ £3.50
add chilli, curry or garlic oil _____ £0.45

GATHERINGS

We love a good party. If you have a celebration or special occasion coming up, we have just the space.

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

MAKE THEM SMILE

Herringbone gift vouchers. Available in £25 denominations, just ask at the bar.

NOW OPEN IN EDINBURGH GOLDENACRE

2 S. Trinity Road, Edinburgh EH5 3NR
+44 (0) 131 552 3292



DRAUGHT BEER

CARLING _____	4.0%	£3.80
STAROPRAMEN _____	5.0%	£4.75
ESTRELLA DAMM _____	4.6%	£4.95
PRAVHA _____	4.0%	£4.10
HOP HOUSE 13 _____	4.5%	£4.75
CHIEFTAIN IPA _____	5.5%	£4.95
CAESAR AUGUSTUS _____	4.1%	£4.95
ASPALLS CYDER _____	5.5%	£4.70
SHANDON STOUT _____	4.3%	£4.85
BELHAVEN BEST _____	3.2%	£3.70

GUEST Please ask your server for our guest beers

SOME FAVOURITE BOTTLES & CANS

BOHEMIAN PILSNER (GF) 330ML _____	4.5%	£4.85
BREWDOG VAGABOND (GF) 330ML _____	4.5%	£4.50
BREWDOG NANNY STATE (ALCOHOL FREE) 330ML _____	0.5%	£3.90
DAURA DAMM (GF) 330ML _____	5.4%	£4.25
FIRST WORLD PROBLEMS 330ML _____	6.2%	£4.95
INNIS & GUNN MANGO IPA 330ML _____	5.6%	£4.75
BREWDOG ELVIS JUICE 330ML _____	6.5%	£4.95
WILLIAMS BROS JOKER IPA 330ML _____	5.0%	£4.75

COCKTAILS

(A few favourites below. See drinks lists for more!)

NB SEADOG _____	£6.95
NB Gin, Grapefruit, Lemon & thyme.	
SEASONAL MULE _____	£6.25
Finlandia Vodka, Seasonal fruit & ginger beer.	
JOHN MUIR'S GARDEN _____	£7.75
Bombay Sapphire, Edinburgh Gin Rhubarb & ginger & grapefruit	
WESTGATE TIDE _____	£7.65
NB citrus vodka, Kwai feh lychee & grapefruit	
THE HUGO _____	£6.95
Prosecco, elderflower & mint	
PORNSTAR MARTINI _____	£7.25
Finlandia Mango Vodka, Vanilla, passionfruit & fizz	

(Non alcoholic mocktails also available - please ask)

WINE BY THE GLASS

SPARKLING (175ML)

BOTTER PROSECCO Spumante DOC (Italy) (Ve) _____ £5.25

WHITE (175ML)

MONTE DI CELLO, Trebbiano, Emilia (Italy) (Ve) _____	£4.50
GOYENCHEA TORRONTES, Mendoza (Argentina) _____	£4.75
MAR DE LISBOA, Lisbon (Portugal) _____	£4.95
HERRINGBONE HOUSE SAUVIGNON BLANC, (Chile) _____	£5.50
FINCA FABIAN, Organic Verdejo, La Mancha (Spain) (Ve) _____	£5.75
FLEUR DU CAP, Chenin Blanc, Stellenbosch (South Africa) _____	£5.95
DOMINI DEL LEONE, Organic Pinot Grigio, Venezia (Italy) (Ve) _____	£6.25
LE VERSANT VIOGNIER, Languedoc (France) (Ve) _____	£6.50
TERRASSES DE LA MAR, Picpoul de Pinet, Languedoc (France) _____	£6.50
EGOBODEGAS, Goru el Blanco, Jumilla (Spain) (Ve) _____	£6.95
SILLAGES ALBARINO, Languedoc (France) _____	£7.25
SAMURAI CHARDONNAY, (South Australia) _____	£7.25
SACRED HILL, Sauvignon Blanc, Marlborough (New Zealand) _____	£7.50

ROSÉ (175ML)

ANGELS TEARS DRY ROSE, Coastal Region (South Africa) _____	£4.95
FINCA FABIAN, Organic Garnacha Rosado, (Spain) (VE) _____	£5.95
FONCALIEU Chemin de Provence Rosé (FRANCE) _____	£6.75

(please see our wine list for more)

WINE BY THE GLASS

RED (175ML)

MONTE DI CELLO Sangiovese, Emilia (Italy) (Ve) _____	£4.75
FRANSCHOEK CELLARS SHIRAZ, (South Africa) (Ve) _____	£4.95
HERRINGBONE HOUSE RED, Vin de France (France) _____	£5.50
VALDEMORO CARMENERE, Central Valley (Chile) _____	£5.75
MOOIPLAAS, Bean Pinotage, Stellenbosch (South Africa) (Ve) _____	£5.95
DOMINI DEL LEONE, Organic Corvina Merlot, (Italy) (Ve) _____	£6.25
EL VIEJO PINOT NOIR, Central Valley (Chile) _____	£6.75
LA TANNERIE, Cite de Carcassone (France) _____	£6.75
PASSO ANTICO, Sardinia (Italy) _____	£6.95
DONKEYJOTE, Organic Garnacha, Navarra (Spain) _____	£7.25
MAR DE PALHA TINTO, Lisboa (Portugal) _____	£7.25
HENRY FESSY, Beaujolais Villages (France) (Ve) _____	£7.50
CHATEAU BRANDE BRERGERE, Bordeaux Superior (France) _____	£7.75

(please see our wine list for more or dessert wines)



GENEROUS
DISCOUNTS ON SOME
OF OUR FAVOURITE WINES.

Ask your server or see blackboard for details

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EVENING

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COCKTAILS

FRENCH MARTINI _____	£5.95
Finlandia Vodka, Chambord, Pineapple	
SEASONAL MULE _____	£6.25
Finlandia Vodka, seasonal fruit, ginger beer	
JOHN MUIR'S GARDEN _____	£7.50
Star of Bombay, Edinburgh Gin Rhubarb & Ginger Liqueur, Grapefruit Bitters	
PORNSTAR MARTINI _____	£7.25
Finlandia Mango vodka, Passion fruit, Vanilla, Fizz	
WESTGATE TIDE _____	£6.50
NB Citrus Vodka, Kwai Feh Lychee, Grapefruit	

If you'd like something else, please see our full drinks list.

STARTERS

SOUP OF THE DAY w/ artisan seeded bread (v) _____	£5.25
BREAD, OLIVES & OILS (v) _____	£4.25 / £5.95
EAST LOTHIAN SEAFOOD CHOWDER _____	sml £5.95 / lrg £8.95
MUSHROOMS ON TOAST w/ spinach & crispy shallots _____	£6.25
CRISPY BRAISED PIG CHEEK w/plum chutney and rocket _____	£6.25
PAN FRIED SHELL-ON PRAWNS w/ lemon & garlic mayo _____	sml £5.95 / lrg £9.95
BELHAVEN SMOKED TROUT & LIME PATE w/ horseradish cream & crostini _____	£6.50
SWEET POTATO GNOCCHI w/ pear and walnut salad _____	£5.95

ALLERGY ADVICE

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MAINS

BETROOT & RED ONION TARTE TATIN _____	£10.95
LEMON, HONEY & ROSEMARY SPATCHCOCK CHICKEN w/ green beans & garlic potatoes _____	£12.95
LENTIL & SPINACH DAHL _____	£9.95
BAKED SALMON w/ sweet potato, spinach & lemon butter _____	£10.95
SEARED DUCK BREAST w/ roasted kumquats, pakchoi and roast potatoes _____	£13.95
PAN-FRIED SEA BASS w/ butterbean puree, spinach & tomato sauce _____	£12.95
PAN FRIED HAKE w/ chorizo and new potato _____	£11.95
SLOW BRAISED BEEF w/ crushed new potato & wilted greens _____	£12.95
GRILLED BELHAVEN TROUT FILLET w/ crushed new potatoes & wilted greens _____	£11.95
8 ^{oz} SEARED STEAK SLICES (served warm) w/ rocket, parmesan, pesto & fries _____	£16.95
PAN FRIED WHOLE PLAICE w/ caper butter sauce & new potatoes _____	£11.95
PAN FRIED PORK MEDALLIONS w/ mashed potatoes, roasted carrots & grain mustard cream _____	£11.95

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BURGERS & SANDWICHES

CHICKPEA & SQUASH BURGER _____	£11.95
w/ flat bread, aubergine bhaji, mango chutney, yoghurt & fries (v)	
CRISPY PRAWNS ON BRIOCHE w/chunky tartare & fries _____	£12.50
DAILY GOURMET BURGER w/ fries _____	£14.50
STEAK BURGER w/ beef tomato, Strathdon Blue Cheese, relish & fries _____	£12.50
BASS ROCK SALMON BURGER w/ sesame seeds, pickled cucumber, wasabi mayo & fries _____	£12.95

SIDES

HUMMUS & OLIVES w/ flatbread _____	£3.50
VEGETABLE BAJHI w/ mango & coriander _____	£4.00
HB HOUSE SALAD _____	£3.50
ROASTED BETROOT _____	£3.50
GREEN BEANS _____	£3.50
ROCKET & PARMESAN _____	£3.50
SWEET POTATO FRIES _____	£3.95
TRUFFLE & PARMESAN FRIES _____	£4.25
FRIES _____	£3.50
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Bombay Sapphire, Edinburgh Gin Rhubarb & ginger & grapefruit	
WESTGATE TIDE _____	£7.65
NB citrus vodka, Kwai feh lychee & grapefruit	
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Prosecco, elderflower & mint	
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MAR DE LISBOA, Lisbon (Portugal) _____	£4.95
HERRINGBONE HOUSE SAUVIGNON BLANC, (Chile) _____	£5.50
FINCA FABIAN, Organic Verdejo, La Mancha (Spain) (Ve) _____	£5.75
FLEUR DU CAP, Chenin Blanc, Stellenbosch (South Africa) _____	£5.95
DOMINI DEL LEONE, Organic Pinot Grigio, Venezia (Italy) (Ve) _____	£6.25
LE VERSANT VIOGNIER, Languedoc (France) (Ve) _____	£6.50
TERRASSES DE LA MAR, Picpoul de Pinet, Languedoc (France) _____	£6.50
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SILLAGES ALBARINO, Languedoc (France) _____	£7.25
SAMURAI CHARDONNAY, (South Australia) _____	£7.25
SACRED HILL, Sauvignon Blanc, Marlborough (New Zealand) _____	£7.50

ROSÉ (175ML)

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FINCA FABIAN, Organic Garnacha Rosado, (Spain) (VE) _____	£5.95
FONCALIEU Chemin de Provence Rosé (FRANCE) _____	£6.75

(please see our wine list for more)

WINE BY THE GLASS

RED (175ML)

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DONKEYJOTE, Organic Garnacha, Navarra (Spain) _____	£7.25
MAR DE PALHA TINTO, Lisboa (Portugal) _____	£7.25
HENRY FESSY, Beaujolais Villages (France) (Ve) _____	£7.50
CHATEAU BRANDE BRERGERE, Bordeaux Superior (France) _____	£7.75

(please see our wine list for more or dessert wines)

GLASS HALF FULL

GENEROUS
DISCOUNTS ON SOME
OF OUR FAVOURITE WINES.

Ask your server or see blackboard for details

VEGAN

STARTERS

SOUP OF THE DAY w/ artisan seeded bread _____	£4.75
BREAD, OLIVES & OILS _____ Small £4.25 / Large £5.95	
VEGETABLE BHAJI'S w/ mango and coriander (gf) _____	£4.95
MUSHROOMS ON TOAST w/ spinach and crispy shallots _____	£5.50
SWEET POTATO GNOCCHI w/ pear & walnut salad _____	£5.95
HUMMUS w/ olives and flatbread _____	£4.95

MAINS

LENTIL & SPINACH DAHL _____	£9.95
BLACKENED CELERIAC w/ wilted greens _____	£10.95
BEETROOT & RED ONION TARTE TATIN _____	£10.95
CHICKPEA AND SQUASH BURGER w/ flatbread, aubergine bajhi, mango chutney and fries __	£10.95

SIDES

VEGETABLE BAJHI w/ mango & coriander _____	£3.50
HB HOUSE SALAD _____	£3.50
SWEET POTATO FRIES _____	£3.50
FRIES _____	£2.50
Add garlic, chilli or garlic oil _____	£0.45

DESSERTS

RASPBERRY SORBET w/ brambles and oatmeal _____	£5.95
WINTER RICE PUDDING _____	£5.95
PEAR & ALMOND TART w/ raspberry sorbet _____	£5.95

VEGAN

STARTERS

SOUP OF THE DAY w/ artisan seeded bread _____	£4.75
BREAD, OLIVES & OILS _____ Small £4.25 / Large £5.95	
VEGETABLE BHAJI'S w/ mango and coriander (gf) _____	£4.95
MUSHROOMS ON TOAST w/ spinach and crispy shallots _____	£5.50
SWEET POTATO GNOCCHI w/ pear & walnut salad _____	£5.95
HUMMUS w/ olives and flatbread _____	£4.95

MAINS

LENTIL & SPINACH DAHL _____	£9.95
BLACKENED CELERIAC w/ wilted greens _____	£10.95
BEETROOT & RED ONION TARTE TATIN _____	£10.95
CHICKPEA AND SQUASH BURGER w/ flatbread, aubergine bajhi, mango chutney and fries __	£10.95

SIDES

VEGETABLE BAJHI w/ mango & coriander _____	£3.50
HB HOUSE SALAD _____	£3.50
SWEET POTATO FRIES _____	£3.50
FRIES _____	£2.50
Add garlic, chilli or garlic oil _____	£0.45

DESSERTS

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WINTER RICE PUDDING _____	£5.95
PEAR & ALMOND TART w/ raspberry sorbet _____	£5.95



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DESSERTS

WINTER RICE PUDDING _____	£5.95
PEAR AND ALMOND TART w/ raspberry sorbet _____	£5.95
HOT CHOCOLATE FONDANT w/ cinnamon ice cream _____	£5.95
AFFOGATO Vanilla ice cream topped with a shot of espresso _____	£5.75
Add Baileys _____	£2.25
VANILLA ICE CREAM _____	£3.50
Add Pedro Ximenez raisins _____	£2.00
CHEESE PEASEE BOARD w/poached figs & sour dough crackers _____	£7.95 / £13.95

Please inform your server of any allergy or special dietary requirements.

DESSERT WINE

MAURY, DOMAINE LAFAGE, Roussillon, France _____	£7.25
GRAHAM'S VINTAGE PORT _____	£4.50
GRAHAM'S 10 YEAR TAWNY PORT _____	£5.50

DESSERT COCKTAILS

RHUM ORANGE ESPRESSO MARTINI _____	£7.95
Santa Teresa orange rum, Kahlua, Machina espresso, vanilla, chocolate bitters	
TOBLERONE MARTINI _____	£6.95
Kahlua, Frangelico, baileys, cream	
LA SANTA SOUR _____	£7.95
Glen Morangie La Santa, lemon & egg white	

Please note that some of our cocktails contain nuts, dairy and egg white so please inform your server of any allergies!

FAVOURITE MALTS

BOWMORE 12 _____	£3.65
DALMORE 15 _____	£4.65
CAOL ILA 12 _____	£4.85
GLENKINCHIE 12 _____	£3.85
GLENMORANGIE 18 _____	£9.50

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Kahlua, Frangelico, baileys, cream	
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Glen Morangie La Santa, lemon & egg white	

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