

MARCH 2020

We locally source, freshly prepare & forge great relationships with all of our suppliers. 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!

BREAKFAST

Served from 9-11.45am Saturday/Sunday 10-11.45am Monday-Friday
(coffee and cakes served from 9am daily)

Full breakfast _____ £10.50

Full vegetarian breakfast (v) _____ £9.50

Sautéed wild mushrooms on toast (v) w/ spinach & shallots _____ £7.95

Smashed avocado (v) w/ chilli flakes & poached eggs on toast _____ £7.95

Baked eggs
w/ chorizo, parmesan & spinach _____ £7.50
w/ Belhaven smoked trout, pickled cucumber & rocket _____ £7.50

Breakfast bowl (ve) w/ quinoa, smashed avocado, spiced beans,
flatbread, tomato, chilli & coriander _____ £9.50

French toast w/ bacon & maple syrup _____ £8.25

Sweet brioche french toast (v)
w/ mascarpone & berry compote _____ £7.50

Scrambled eggs (v) w/ artisan toasted bread _____ £5.25

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Classic Mary _____ £5.95
ketel One vodka, lemon, fresh tomato juice,
house hot sauce, celery salt, black pepper

Green Bell Mary _____ £5.95
ketel one vodka, house green bell pepper juice,
house jalapeño hot sauce, sea salt, black pepper

Carrot Mary _____ £5.95
ketel one vodka, fresh carrot juice, house hot sauce,
sea salt, black pepper

(v) - vegetarian (ve) - vegan (gf) - gluten free

Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Gluten free alternatives available. Please ask your server

Separate Vegan and Kids menus are available.

WHILE YOU WAIT

Bread, olives & oils (v) _____ £4.50/5.95

Hummus & olives (ve) w/ flatbread _____ £3.95

STARTERS

Gluten free alternatives available. Please ask your server

Soup of the day w/ artisan seeded bread (v) _____ £5.50

East Lothian seafood chowder _____ sml £6.25 / lrg £8.95

Mushrooms on toast (v) w/ spinach & crispy shallots _____ £6.25

Smoked mackerel paté w/ horseradish cream
& sourdough crispbread _____ £5.95

BBQ pulled jackfruit (ve) w/ flatbread & avocado mousse _____ £5.50

Squid & chorizo in ramesco sauce w/ toasted bread & oil _____ £6.50

Haggis & turnip sauerkraut tarte tatin w/ red wine caramel _____ £5.95

MAINS

Moroccan spiced sweet potato tagine (ve) (gf) w/ lavender rice _____ £10.50
add chicken _____ £3.00
add coley & prawn _____ £4.00

Mushroom, hazelnut & spinach filo (ve) w/ beetroot carpaccio,
spiced candied hazelnuts & rosemary soy gel _____ £11.95

Roast butternut & quinoa salad (v)
w/ walnut & caper dressing, grilled halloumi & dried figs _____ £10.45
add grilled chicken or smoked trout _____ £3.00

Flat iron steak slices (served warm) w/ rocket,
parmesan, chimichurri & fries _____ £16.95

Pan-seared sea bream w/ crab pomme dauphine
& grapefruit salad _____ £13.95

Pork belly (gf) w/ miso & maple glaze, char-grilled pak choi,
potato rosti, pear & apple chutney _____ £13.95

Pan-seared duck breast w/ spelt & wild mushroom risotto _____ £13.95

Seafood linguine w/ mussels, hake & langoustine bisque _____ £12.95

BURGERS & SANDWICHES

Gluten free alternatives available. Please ask your server

Mushroom, walnut, bulgar wheat & beetroot burger (ve)
w/ flatbread, chili salsa & fries _____ £11.95

King Prawn po'boy w/ sriracha mayo, gherkin & plum tomato _____ £12.95

Daily gourmet burger w/ fries _____ £14.50

Steak burger w/ beef tomato, cheese, onion,
house burger sauce & fries _____ £12.95
add bacon _____ £1.00
add haggis _____ £1.00

Bass Rock salmon burger w/ sesame seeds,
pickled cucumber, wasabi mayo & fries _____ £12.95

Char-grilled chicken wrap w/ tomato, lettuce & sriracha mayo _____ £9.95

SIDES

Hummus & olives w/ flatbread (ve) _____ £3.95

Mac & Cheese (v) _____ £3.50
add truffle oil _____ £1.00

HB house salad (ve) _____ £3.50

Rocket & Parmesan _____ £3.50

Sweet potato fries (ve) _____ £3.95

Truffle & Parmesan fries _____ £4.25

Fries (ve) _____ £3.50
add chilli, curry or garlic _____ £0.45

MAKE THEM SMILE

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



DAYTIME

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WINE BY THE GLASS

SPARKLING (175ml)
Botter Prosecco (V) Spumante DOC (Italy) _____ £5.25

WHITE (175ml)
Monte di Cello (V) Trebbiano, Emilia (Italy) _____ £4.50
Goyenechea Torrontes Mendoza (Argentina) _____ £4.75
Mar de Lisboa Lisbon (Portugal) _____ £4.95
Herringbone House Sauvignon Blanc (Chile) _____ £5.50
Finca Fabian (V) Organic Verdejo, La Mancha (Spain) _____ £5.75
Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) _____ £5.95
Domini Del Leone (V) Organic Pinot Grigio, Venezia (Italy) _____ £6.25
Le Versant Viognier (V) Languedoc (France) _____ £6.50
Terrasses de la Mar Picpoul de Pinet, Languedoc (France) _____ £6.50
Egobodegas (V) Goru el Blanco, Jumilla (Spain) _____ £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 (V) Organic Garnacha Rosado (Spain) _____ £5.95
Foncalieu Chemin de Provence Rosé (France) _____ £6.75

RED (175ml)
Monte di Cello (V) Sangiovese, Emilia (Italy) _____ £4.75
Franschoek Cellars Shiraz (V) (South Africa) _____ £4.95
Herringbone House Red Vin de France (France) _____ £5.50
Valdemoro Carmenere Central Valley (Chile) _____ £5.75
Mooiplaas (V) Bean Pinotage, Stellenbosch (South Africa) _____ £5.95
Domini Del Leone (V) Organic Corvina Merlot (Italy) _____ £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 (V) Beaujolais Villages (France) _____ £7.50
Chateau Brande Bregere Bordeaux Superior (France) _____ £7.75

DRAUGHT BEER

House lager (Pravha) _____ 4.0% £4.00
Fallen Odyssey Blond _____ 4.1% £4.95
Chieftain Ipa _____ 5.5% £4.95
Staropramen _____ 5.0% £4.75
Aspalls Cyder _____ 5.5% £4.65

Please ask your server for our guest beers.

SOME FAVOURITE BOTTLES & CANS

Bohemian Pilsner (V) 330ml _____ 4.5% £4.85
Brewdog Vagabond (V) 330ml _____ 4.5% £4.50
Brewdog Nanny State (alcohol free) 330ml _____ 0.5% £3.90
Daura Damm (V) 330ml _____ 5.4% £4.25
Pilot Blond 330ml _____ 4.0% £4.95
Pilot Vienna 330ml _____ 4.6% £4.95
Pilot Peach Melba 330ml _____ 4.3% £4.95
St Andrews Yippie IPA 330ml _____ 6.0% £5.50
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

The Hugo _____ £4.75
prosecco, elderflower, mint
North Berwick Seadog _____ £6.95
NB gin, grapefruit, lemon, thyme
Watermelon High Tide _____ £6.50
pampero blanco rum, watermelon liqueur, lime
White Horses _____ £6.50
pampero blanco rum, coconut syrup, lime coconut water
Rock the Boat _____ £6.50
pampero blanco rum, nectarine & lemongrass liqueur, lime,
blossom honey, regans orange bitters
Pornstar Martini _____ £6.95
finlandia vodka, passion fruit, vanilla, lime, egg white, prosecco

NOT SEEING WHAT YOU FANCY?

Why not take a look at our drinks list where you will see our full selection...

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

Organic, biodynamic, vegan choices from some of our favourite estates around the world.

Ask your server or see blackboard for details

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STARTER COCKTAILS

Frozen Slushie _____	£5.00
ask for today's flavour	
The Hugo _____	£4.75
prosecco, elderflower, mint	
North Berwick Seadog _____	£6.95
NB gin, grapefruit, lemon, thyme	
Pornstar Martini _____	£6.95
ketel one vodka, passion fruit, vanilla, lime, egg white, prosecco	
Pear Drop _____	£6.50
tanqueray gin, pear liqueur, lemon, vanilla	

WHILE YOU WAIT

Bread, olives & oils (v) _____	£4.50 / £5.95
Hummus & olives (ve) w/ flatbread _____	£3.95

STARTERS

Gluten free alternatives available. Please ask your server

Soup of the day (v) w/ artisan seeded bread _____	£5.50
East Lothian seafood chowder _____	sml £6.25 / lrg £8.95
Mushrooms on toast (v) w/ spinach & crispy shallots _____	£5.95
Smoked mackerel paté w/ horseradish cream & sourdough crispbread _____	£5.95
BBQ pulled jackfruit (ve) w/ flatbread & avocado mousse _____	£5.50
Squid & chorizo in ramesco sauce w/ toasted bread & oil _____	£6.50
Haggis & turnip sauerkraut tarte tatin w/ red wine caramel _____	£5.95

MAINS

Moroccan spiced sweet potato tagine (ve) (gf) w/ lavender rice _____	£10.50
add chicken _____	£3.00
add coley & prawn _____	£4.00
Mushroom, hazelnut & spinach filo (ve) w/ beetroot carpaccio, spiced candied hazelnuts & rosemary soy gel _____	£12.95
Roast butternut & quinoa salad (v) w/ walnut & caper dressing, grilled halloumi & dried figs _____	£10.45
add grilled chicken or smoked trout _____	£3.00
Flat iron steak slices (served warm) w/ rocket, parmesan, chimichurri & fries _____	£16.95
Pan-seared sea bream w/ crab pomme dauphine & grapefruit salad _____	£13.95
Pork belly (gf) w/ miso & maple glaze, char-grilled pak choi, potato rosti, pear & apple chutney _____	£14.50
Pan-seared duck breast w/ spelt & wild mushroom risotto _____	£14.95
Seafood linguine w/ mussels, hake & langoustine bisque _____	£12.95

BURGERS & SANDWICHES

Gluten free alternatives available. Please ask your server

Mushroom, walnut, bulgar wheat & beetroot burger (ve) w/ flat bread, chili salsa & fries _____	£11.95
King prawn po'boy w/ sriracha mayo, gherkin & plum tomato _____	£12.95
Daily gourmet burger w/ fries _____	£14.50
Steak burger w/ beef tomato, cheese, onion, house burger sauce & fries _____	£13.50
add bacon _____	£1.00
add haggis _____	£1.00
Bass Rock salmon burger w/ sesame seeds, pickled cucumber, wasabi mayo & fries _____	£13.95

SIDES

Hummus & olives w/ flatbread (ve) _____	£3.95
Mac & cheese (v) _____	£3.50
add truffle oil _____	£1.00
HB house salad (ve) _____	£3.50
Rocket & Parmesan _____	£3.50
Sweet potato fries (ve) _____	£3.95
Truffle & Parmesan fries _____	£4.25
Fries (ve) _____	£3.50
add chilli, curry or garlic _____	£0.45

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St Andrews Yippie IPA 330ml _____ 6.0% £5.50
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Williams Bros Joker IPA 330ml _____ 5.0% £4.75

COCKTAILS

The Hugo _____ £4.75
prosecco, elderflower, mint
North Berwick Seadog _____ £6.95
NB gin, grapefruit, lemon, thyme
Watermelon High Tide _____ £6.50
pampero blanco rum, watermelon liqueur, lime
White Horses _____ £6.50
pampero blanco rum, coconut syrup, lime coconut water
Rock the Boat _____ £6.50
pampero blanco rum, nectarine & lemongrass liqueur, lime,
blossom honey, regans orange bitters
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finlandia vodka, passion fruit, vanilla, lime, egg white, prosecco

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EVENING



DESSERTS

Red wine poached pear w/ rum raisin ice cream & nut granola _____	£5.95
HB toffee pudding w/ ice cream or cream _____	£5.95
Warm chocolate fondant w/ vanilla ice cream _____	£6.25
Vanilla ice cream _____	£3.50
Add Pedro Ximenez raisins _____	£2.00
Affogato	
Vanilla ice cream topped with a shot of espresso _____	£5.50
Add Baileys or Herringbone own coffee liqueur _____	£2.25

DESSERT WINE

Maury Domaine Iafage Roussillon (France) _____	£7.25
Graham's Vintage Port _____	£4.50
Graham's 10 year Tawny Port _____	£5.50

DESSERT COCKTAILS

Monkey Puzzle _____	£7.00
Glenmorangie original, briottet banane, maple syrup, bittermans xocolatl mole bitters	
Coconut Palm _____	£6.50
Aluna coconut rum, briottet crème cacao, soya milk, walnut bitters	
Baked Apple Flip _____	£7.95
Johnnie Walker black label, calvados, cider reduction, bitters & egg white	

FAVOURITE MALTS

Bowmore 12 _____	£3.65
Dalmore 15 _____	£4.65
Caol Ila 12 _____	£4.85
Glenkinchie 12 _____	£3.85
Glenmorangie 18 _____	£9.50

DESSERT



DESSERTS

Red wine poached pear w/ rum raisin ice cream & nut granola _____	£5.95
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FAVOURITE MALTS

Bowmore 12 _____	£3.65
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Caol Ila 12 _____	£4.85
Glenkinchie 12 _____	£3.85
Glenmorangie 18 _____	£9.50

DESSERT

ALLERGY ADVICE

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WINTER 19/20



Bread & olives w/ oils _____ sml £4.25 / lrg £5.95

STARTERS

Soup of the day w/ artisan bread _____ £5.50

BBQ pulled jackfruit w/ flatbread & avocado mousse _____ £5.50

Sautéed wild mushroom on toast w/ spinach and crispy shallots _____ £5.95

MAINS

Roast butternut & quinoa salad w/ walnut & caper dressing & dried figs _____ £9.95

Mushroom, hazelnut & spinach filo w/ beetroot carpaccio,
spiced candied hazelnuts & rosemary soy gel _____ £11.95

Moroccan spiced sweet potato tagine [@] w/ lavender rice _____ £10.50

Mushroom, walnut, bulgar wheat & beetroot burger w/ chili salsa _____ £11.95

SIDES

HB salad _____ £3.50

Hummus, olives w/ flatbread _____ £3.95

Bread, olives & oils _____ sml £4.25 / lrg £5.95

Sweet potato fries _____ £3.95

Fries _____ £3.50
add chilli, curry or garlic _____ £0.45

DESSERTS

Red wine poached pear w/ blackberry sorbet & nut granola _____ £5.95

Blackcurrant & apple sorbet _____ £5.95

Dairy free milk alternatives available.

VEGAN

WINTER 19/20



Bread & olives w/ oils _____ sml £4.25 / lrg £5.95

STARTERS

Soup of the day w/ artisan bread _____ £5.50

BBQ pulled jackfruit w/ flatbread & avocado mousse _____ £5.50

Sautéed wild mushroom on toast w/ spinach and crispy shallots _____ £5.95

MAINS

Roast butternut & quinoa salad w/ walnut & caper dressing & dried figs _____ £9.95

Mushroom, hazelnut & spinach filo w/ beetroot carpaccio,
spiced candied hazelnuts & rosemary soy gel _____ £11.95

Moroccan spiced sweet potato tagine [@] w/ lavender rice _____ £10.50

Mushroom, walnut, bulgar wheat & beetroot burger w/ chili salsa _____ £11.95

SIDES

HB salad _____ £3.50

Hummus, olives w/ flatbread _____ £3.95

Bread, olives & oils _____ sml £4.25 / lrg £5.95

Sweet potato fries _____ £3.95

Fries _____ £3.50
add chilli, curry or garlic _____ £0.45

DESSERTS

Red wine poached pear w/ blackberry sorbet & nut granola _____ £5.95

Blackcurrant & apple sorbet _____ £5.95

Dairy free milk alternatives available.

VEGAN

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LOVE LOCAL

2 COURSES FOR £12.50

Monday - Friday, 12-5pm

2 COURSES FOR £14.50

Monday - Thursday, 5-9pm

STARTERS

Soup of the day ^(v) w/ artisan bread

BBQ pulled jackfruit ^(ve) w/ flatbread & avocado mousse

Haggis & turnip sauerkraut tarte tatin w/ red wine caramel

MAINS

Mushroom, hazelnut & spinach filo ^(ve) w/ beetroot carpaccio, spiced candied hazelnuts & rosemary soy gel

Seafood linguine w/ mussels, coley & langoustine bisque

Pork belly ^(p) w/ miso & maple glaze, char-grilled pak choi, potato rosti, pear & apple chutney

SIDES

Hummus & olives w/ flatbread ^(ve) _____ £3.95

Mac & Cheese ^(v) _____ £3.50

add truffle oil _____ £1.00

Hb house salad ^(ve) _____ £3.50

Rocket & Parmesan _____ £3.50

Sweet potato fries ^(ve) _____ £3.95

Truffle & Parmesan fries _____ £4.25

Fries ^(ve) _____ £3.50

add chilli, curry or garlic _____ £0.45



LOVE LOCAL

2 COURSES FOR £12.50

Monday - Friday, 12-5pm

2 COURSES FOR £14.50

Monday - Thursday, 5-9pm

STARTERS

Soup of the day ^(v) w/ artisan bread

BBQ pulled jackfruit ^(ve) w/ flatbread & avocado mousse

Haggis & turnip sauerkraut tarte tatin w/ red wine caramel

MAINS

Mushroom, hazelnut & spinach filo ^(ve) w/ beetroot carpaccio, spiced candied hazelnuts & rosemary soy gel

Seafood linguine w/ mussels, coley & langoustine bisque

Pork belly ^(p) w/ miso & maple glaze, char-grilled pak choi, potato rosti, pear & apple chutney

SIDES

Hummus & olives w/ flatbread ^(ve) _____ £3.95

Mac & Cheese ^(v) _____ £3.50

add truffle oil _____ £1.00

Hb house salad ^(ve) _____ £3.50

Rocket & Parmesan _____ £3.50

Sweet potato fries ^(ve) _____ £3.95

Truffle & Parmesan fries _____ £4.25

Fries ^(ve) _____ £3.50

add chilli, curry or garlic _____ £0.45



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KIDS



KIDS



sml/lrg

Soup of the day ☺ _____ £1.95 / 3.50
w/ crusty bread

Cucumber & carrot sticks ☺ _____ £4.95 / £7.95
w/ hummus, salad & flatbread

Cheeseburger ☺ _____ £4.95 / £7.95
w/ tomato, lettuce, mayo and fries

Homemade chicken goujons ☺ _____ £4.95 / £7.95
w/ skinny fries & peas

Homemade cod bites ☺ _____ £4.95 / £7.95
w/ skinny fries & peas

Home made mac & cheese ☺ _____ £4.95 / £7.95

All followed by a scoop of ice-cream or slushie ☺

All of our dishes from our main menu (except steak and whole fish) are available in children's sizes at 60% cost. Please ask for details.



sml/lrg

Soup of the day ☺ _____ £1.95 / 3.50
w/ crusty bread

Cucumber & carrot sticks ☺ _____ £4.95 / £7.95
w/ hummus, salad & flatbread

Cheeseburger ☺ _____ £4.95 / £7.95
w/ tomato, lettuce, mayo and fries

Homemade chicken goujons ☺ _____ £4.95 / £7.95
w/ skinny fries & peas

Homemade cod bites ☺ _____ £4.95 / £7.95
w/ skinny fries & peas

Home made mac & cheese ☺ _____ £4.95 / £7.95

All followed by a scoop of ice-cream or slushie ☺

All of our dishes from our main menu (except steak and whole fish) are available in children's sizes at 60% cost. Please ask for details.



ALLERGY ADVICE

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ITISON

STARTERS

Haggis & turnip sauerkraut tarte tatin w/ red wine caramel

Squid & chorizo in ramesco sauce w/ toasted bread and oil

Soup of the day w/ artisan bread

Sautéed wild mushroom on toast ^(v) w/ spinach and crispy shallots

MAINS

Roast butternut & quinoa salad ^(v) w/ walnut & caper dressing,
halloumi & dried figs
add chicken or smoked trout _____ £3.00

Moroccan spiced sweet potato tagine ^(ve) ^(gf) w/ lavender rice
add chicken _____ £3.00
add coley & prawn _____ £4.00

Pork belly ^(gf) w/ miso & maple glaze, char-grilled pak choi,
potato rosti, perar & apple chutney

Seafood linguine w/ mussels, coley & langoustine bisque

SIDES

Hummus & olives w/ flatbread ^(ve) _____ £3.95

Mac & Cheese ^(v) _____ £3.50
add truffle oil _____ £1.00

HB house salad ^(v) _____ £3.50

Rocket & Parmesan _____ £3.50

Sweet potato fries ^(ve) _____ £3.95

Truffle & Parmesan fries _____ £4.25

Fries ^(ve) _____ £3.50
add chilli, curry or garlic _____ £0.45



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