



Please photo this QR code with your smart phone to check in to Track & Trace.

📍 *Herringbone Goldenacre*

## BREAKFAST

*(served until 11:45)*

Full Breakfast \_\_\_\_\_ £11.95

Full Vegetarian Breakfast (v) \_\_\_\_\_ £10.95

Sautéed Wild Mushrooms on Toast (v)  
w/spinach & shallots \_\_\_\_\_ £6.95

Cured salmon w/ pickled cucumber & poached eggs  
on sourdough \_\_\_\_\_ £8.95

Breakfast Bowl (ve) w/quinoa, smashed avocado,  
spiced beans, flatbread, tomato, chilli & coriander \_\_\_\_\_ £9.95

Toasted Croissant w/smashed avocado, poached egg,  
harissa & bacon or halloumi (v) \_\_\_\_\_ £9.50  
+ *bacon or halloumi* \_\_\_\_\_ £1.50

Chorizo w/ parmesan, rocket & poached eggs  
on sourdough \_\_\_\_\_ £9.95

Breakfast BLT w/ smoked cheese,  
marinated tomatoes & bacon \_\_\_\_\_ £7.95

(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 (ve) \_\_\_\_\_ sml £4.50 / lrg £6.25  
Hummus & Olives (ve) w/ flatbread \_\_\_\_\_ £3.95

## STARTERS

(gf) *Gluten free alternatives available. Please ask your server*

Soup of the Day (ve) w/artisan seeded bread \_\_\_\_\_ £5.50

Bread, Olives & Oils \_\_\_\_\_ £4.50 / £5.95

East Lothian Seafood Chowder \_\_\_\_\_ sml £6.25 / lrg £9.50

Mushrooms on Toast w/spinach & crispy shallots \_\_\_\_\_ £6.50

Smoked Mackerel Paté w/ horseradish cream  
& sourdough crisp bread \_\_\_\_\_ £6.75

Haggis & Turnip Sauerkraut Tart Tatin w/red wine caramel \_\_\_\_\_ £6.75

Blue Cheese & Pear Winter Salad w/ walnut & caper dressing  
(available as (ve)) \_\_\_\_\_ £6.50

## MAINS

Sweet Potato & Aubergine Curry (ve) (gf)  
w/ peppers & cardamom rice \_\_\_\_\_ £12.95  
+ *chicken or coley & mussels* \_\_\_\_\_ £3.00

Halloumi & smashed avocado salad  
w/sweet pickled kohlrabi, miso dressing & crostini \_\_\_\_\_ £12.95  
+ *grilled chicken or cured salmon* \_\_\_\_\_ £3.00

Mushroom & Hazelnut Seitan w/ charred cauliflower  
purée, garlic & chilli kale, roast celeriac \_\_\_\_\_ £13.95

Pan-fried Sea Trout w/ herb crust, chive potato, red  
cabbage & citrus dressing \_\_\_\_\_ £14.95

French Trimmed Chicken Breast w/ pancetta, pork &  
chestnut stuffing, honeyed veg, roast potato & thyme jus \_\_\_\_\_ £13.95

Poached smoked haddock w/ herb creamed mash,  
samphire & chilli cheese sauce \_\_\_\_\_ £13.95

Seared Steak Slices *(served warm)*  
w/rocket, parmesan & fries \_\_\_\_\_ £17.95

## BURGERS & SANDWICHES

(gf) *Gluten free alternatives available. Please ask your server*

Chickpea & Squash Burger (v) w/flat bread, aubergine bhaji,  
mango chutney, yoghurt & fries \_\_\_\_\_ £12.95

Daily Gourmet Burger w/fries \_\_\_\_\_ £14.95

Steak Burger w/beef tomato, cheese, onion,  
house burger sauce & fries \_\_\_\_\_ £13.50  
+ *bacon/haggis/blue cheese* \_\_\_\_\_ £1.50

Bass Rock Salmon Burger w/sesame seeds,  
pickled cucumber, wasabi mayo & fries \_\_\_\_\_ £13.95

Braised Brisket Open Sourdough Sandwich  
w/wholegrain mustard & smoked cheddar \_\_\_\_\_ £11.95  
+ *truffle & parmesan fries* \_\_\_\_\_ £4.25

## SIDES

Hummus & olives (ve) w/ flatbread \_\_\_\_\_ £3.95

Mac & Cheese (v) \_\_\_\_\_ £3.95  
+ *truffle oil* \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.95

Chilli kale \_\_\_\_\_ £3.95

HB Salad \_\_\_\_\_ £3.95

Sweet Potato Fries (ve) \_\_\_\_\_ £4.25

Truffle & Parmesan Fries \_\_\_\_\_ £4.50

Fries (ve) \_\_\_\_\_ £3.95

+ *chilli, curry or garlic* \_\_\_\_\_ £0.30

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## MAKE THEM SMILE

Herringbone gift vouchers are available in £25 denominations, just ask your server.



# DAYTIME



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## COCKTAILS

French Martini ketel one vodka, hb raspberry liqueur, pineapple \_\_\_\_\_ £7.25

Espresso Martini ketel one vodka, hb coffee liqueur, fresh espresso, vanilla, chocolate bitters \_\_\_\_\_ £7.95

Rosewater & Pink Grapefruit Margarita don julio blanco tequila, cointreau, grapefruit juice, lime, & rosewater mist \_\_\_\_\_ £8.95

Pornstar Martini ketel one vodka, passion fruit puree, vanilla, lime, served with a side of prosecco \_\_\_\_\_ £7.95

North Berwick Seadog nb gin, grapefruit, thyme \_\_\_\_\_ £7.50

*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.*

## WINE BY THE GLASS

### SPARKLING (125ml)

Botter Prosecco 🍷 Spumante DOC (Italy) \_\_\_\_\_ £5.25

### WHITE (175ml)

Monte di Cello 🍷 Trebbiano, Emilia (Italy) \_\_\_\_\_ £4.85

Goyenechea Torrontes Mendoza (Argentina) \_\_\_\_\_ £5.25

Mar de Lisboa Lisbon (Portugal) \_\_\_\_\_ £5.55

Herringbone House Sauvignon Blanc Central Valley (Chile) \_\_\_\_\_ £5.75

Finca Fabian 🍷 Organic Verdejo, La Mancha (Spain) \_\_\_\_\_ £6.25

Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) \_\_\_\_\_ £5.95

Franschoek Cellars Chenin Blanc, Franschoek (South Africa) \_\_\_\_\_ £6.25

Miao 🍷 Organic Pinot Grigio, Treviso & Venice (Italy) \_\_\_\_\_ £6.25

Terrasses De La Mar Picpoul De Pinet, Languedoc (Fr) \_\_\_\_\_ £6.50

Le Versant Viognier 🍷 Languedoc (France) \_\_\_\_\_ £6.85

Egobodegas 🍷 Goru El Blanco, Jumilla (Spain) \_\_\_\_\_ £6.95

Boundary Hut Sauvignon Blanc (New Zealand) \_\_\_\_\_ £6.95

Samurai Chardonnay (South Australia) \_\_\_\_\_ £7.50

### ROSÉ (175ml)

Sea Change Rose 🍷 Languedoc (France) \_\_\_\_\_ £5.55

Finca Fabian 🍷 Organic Garnacha Rosado, La Mancha (Spain) \_\_\_\_\_ £6.25

First Dawn Sauvignon Blanc Rose (New Zealand) \_\_\_\_\_ £6.50

Foncalieu Chemin De Provence Rosé (France) \_\_\_\_\_ £7.05

### RED (175ml)

Monte Di Cello Sangiovese 🍷 Emilia (Italy) \_\_\_\_\_ £5.15

Franschoek Cellars Shiraz 🍷 Franschoek (South Africa) \_\_\_\_\_ £5.55

Herringbone House Red, Vin De France (France) \_\_\_\_\_ £5.75

Valdemoro Carmenere, Central Valley (Chile) \_\_\_\_\_ £6.05

Mooiplaas 🍷 The Bean Pinotage, Stellenbosch (SAfrica) \_\_\_\_\_ £6.25

Domini Del Leone 🍷 Organic Corvina Merlot, Venezia (Italy) \_\_\_\_\_ £6.65

Morande Pinot Noir, Casablanca Valley (Chile) \_\_\_\_\_ £7.05

La Tannerie, Cite De Carcassone (France) \_\_\_\_\_ £7.05

Passo Antico, Sardinia (Italy) \_\_\_\_\_ £7.35

Donkeyjote, Organic Garnacha, Navarra (Spain) \_\_\_\_\_ £7.65

Mar De Palha Tinto, Lisboa (Portugal) \_\_\_\_\_ £7.65

## DRAUGHT BEER

House lager (Pravha) \_\_\_\_\_ 4.0% £4.50

Guest \_\_\_\_\_ 5.5% £4.95

Chieftain IPA \_\_\_\_\_ 5.5% £5.15

Staropramen \_\_\_\_\_ 5.0% £4.95

Madri Excepcional \_\_\_\_\_ 4.6% £4.95

Aspalls Cyder \_\_\_\_\_ 5.5% £4.85

Pilot Blond \_\_\_\_\_ 4.0% £5.15

*Please ask your server for our guest beers.*

## SOME FAVOURITE BOTTLES & CANS

Erdinger alkoholfrei (alcohol free) 500ml \_\_\_\_\_ 0.0% £4.00

Free Damn 330ml \_\_\_\_\_ 0.0% £3.50

Lawless village IPA @ 330ml \_\_\_\_\_ 4.5% £4.95

Beavertown Neck Oil session IPA 330ml \_\_\_\_\_ 4.3% £5.15

Brewdog Nanny State (alcohol free) 330ml \_\_\_\_\_ 0.5% £3.95

Pilot Blond 330ml \_\_\_\_\_ 4.0% £5.05

Pilot Vienna 330ml \_\_\_\_\_ 4.6% £5.05

Brewdog Elvis Juice 330ml \_\_\_\_\_ 6.5% £4.95

Thistly Cross Elderflower Cider 330ml \_\_\_\_\_ 4.0% £4.95

Thistly Cross Strawberry Cider 330ml \_\_\_\_\_ 4.0% £4.95

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## A FEW FAVOURITE COCKTAILS

All Hopped Up \_\_\_\_\_ £7.95  
Pampero Blanco rum, hops, pineapple, lime, orange bitters

Resting Beach Face \_\_\_\_\_ £7.50  
Ketel one peach & orange blossom vodka, rosehip, tiki bitters

Ay Caramba \_\_\_\_\_ £7.95  
Aqua Riva tequila, honeysuckle, banana, lime, agave nectar

Mea Culpa \_\_\_\_\_ £7.50  
Aqua Riva tequila, basil, lime, peach

Mermaids Grove \_\_\_\_\_ £7.95  
Tanqueray Seville gin, Aperol, lemon, ginger, bergamot £7.95

Pitch Black Progress \_\_\_\_\_ £8.50  
Montelobos Mezcal, blood orange Cointreau, lime, charcoal, plum bitters

Uka Uka \_\_\_\_\_ £7.95  
Pisco, apricot, falernum, lime, tiki bitters

Gone to pot \_\_\_\_\_ £7.95  
Tanqueray Rangpur gin, meadowsweet, strawberry, lemon, ginger ale

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Hummus & Olives (ve) w/ flatbread \_\_\_\_\_ £3.95

### STARTERS

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Bread, Olives & Oils \_\_\_\_\_ £4.50 / £5.95

East Lothian Seafood Chowder \_\_\_\_\_ sml £6.25/ lrg £9.50

Mushrooms on Toast w/spinach & crispy shallots \_\_\_\_\_ £6.50

Smoked Mackerel Paté w/ horseradish cream  
& sourdough crisp bread \_\_\_\_\_ £6.75

Haggis & Turnip Sauerkraut Tart Tatin w/ red wine caramel \_ £6.75

Blue Cheese & Pear Winter Salad w/ walnut & caper dressing  
(available as (ve) ) \_\_\_\_\_ £6.50

## MAINS

Sweet Potato & Aubergine Curry (ve) (gf) \_\_\_\_\_  
w/ peppers & cardamom rice \_\_\_\_\_ £13.50  
+ chicken or coley & mussels \_\_\_\_\_ £3.00

Halloumi & smashed avocado salad  
w/sweet pickled kohlrabi, miso dressing & crostini \_\_\_\_\_ £12.95  
+ grilled chicken or cured salmon \_\_\_\_\_ £3.00

Mushroom & Hazelnut Seitan w/ charred cauliflower  
purée, garlic & chilli kale, roast celeriac \_\_\_\_\_ £13.95

Pan-fried Sea Trout w/ herb crust, chive potato, red  
cabbage & citrus dressing \_\_\_\_\_ £14.95

French Trimmed Chicken Breast w/ pancetta, pork &  
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Poached smoked haddock w/ herb creamed mash,  
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Steak Burger w/beef tomato, cheese, onion,  
house burger sauce & fries \_\_\_\_\_ £13.50  
+ bacon/haggis/blue cheese \_\_\_\_\_ £1.50

Bass Rock Salmon Burger w/sesame seeds,  
pickled cucumber, wasabi mayo & fries \_\_\_\_\_ £14.25

## SIDES

Hummus & olives (ve) w/ flatbread \_\_\_\_\_ £3.95

Mac & Cheese (v) \_\_\_\_\_ £3.95  
+ truffle oil \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.95

Chilli kale \_\_\_\_\_ £3.95

HB Salad \_\_\_\_\_ £3.95

Sweet Potato Fries (ve) \_\_\_\_\_ £4.25

Truffle & Parmesan Fries \_\_\_\_\_ £4.50

Fries (ve) \_\_\_\_\_ £3.95

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**INDEPENDENTLY OWNED,  
LOCALLY MADE, ALL WELCOME.**

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**EVENING**





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La Tannerie, Cite De Carcassone (France) \_\_\_\_\_ £7.05

Passo Antico, Sardinia (Italy) \_\_\_\_\_ £7.35

Donkeyjote, Organic Garnacha, Navarra (Spain) \_\_\_\_\_ £7.65

Mar De Palha Tinto, Lisboa (Portugal) \_\_\_\_\_ £7.65

## DRAUGHT BEER

House lager (Pravha) \_\_\_\_\_ 4.0% £4.50

Guest \_\_\_\_\_ 4.95

Chieftain IPA \_\_\_\_\_ 5.5% £5.15

Staropramen \_\_\_\_\_ 5.0% £4.95

Madri Excepcional \_\_\_\_\_ 4.6% £4.95

Aspalls Cyder \_\_\_\_\_ 5.5% £4.85

Pilot Blond \_\_\_\_\_ 4.0% £5.15

*Please ask your server for our guest beers.*

## SOME FAVOURITE BOTTLES & CANS

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EVENING

# DESSERTS

Hb Sticky Toffee Pudding <sup>GF</sup>  
w/ice cream or cream \_\_\_\_\_ £6.95

Almond & apple tartlet w/rum raisin ice cream or  
berry sorbet \_\_\_\_\_ £6.50

Amaretto Chocolate St Emilion  
w/ brandy soaked amaretti biscuits \_\_\_\_\_ £6.50

Vanilla Ice Cream (one scoop) \_\_\_\_\_ £3.75  
+ a scoop \_\_\_\_\_ £1.00  
+ pedro ximanez raisins \_\_\_\_\_ £2.50

Selection of ice-cream and sorbet \_\_\_\_\_ £3.75  
Please ask for today's flavours.

Affogatto  
vanilla ice cream topped with a shot of espresso \_\_\_\_\_ £5.95  
+ baileys or hb house coffee liqueur \_\_\_\_\_ £2.50

## DESSERT WINE

Maury Domaine lafage Roussillon (France) \_\_\_\_\_ £7.25  
Kopke Fine Ruby Port (Portugal) \_\_\_\_\_ £4.50  
Kopke Fine tawny Port (Portugal) \_\_\_\_\_ £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

## FAVOURITE MALTS

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

### 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.



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# VEGAN

## STARTERS

Soup of the day w/ artisan seeded bread \_\_\_\_\_ £5.50

Bread, Olives & Oils \_\_\_\_\_ £4.25/5.95

Blue Cheese & Pear Winter Salad w/  
walnut & caper dressing \_\_\_\_\_ £6.50

Mushrooms on Toast w/ spinach & crispy shallots \_\_\_\_\_ £5.95

## MAINS

Sweet Potato, Aubergine & Pepper Curry <sup>GF</sup>  
w/ cardamom rice \_\_\_\_\_ £11.95

Mushroom & Hazelnut Seitan w/ charred cauliflower purée,  
garlic & chilli kale, roast celeriac \_\_\_\_\_ £13.95

Smashed Avocado and Miso Salad  
w/ sweet pickled kohlrabi & crostini \_\_\_\_\_ £10.50

Chickpea & Squash Burger w/flatbread, aubergine bhaji,  
mango chutney, vegan yoghurt & fries \_\_\_\_\_ £11.95

## DESSERTS

Coconut posset w/pineapple salsa <sup>GF</sup> \_\_\_\_\_ £5.95

Sorbet ask your server for today's flavour \_\_\_\_\_ £3.95

Amaretto Chocolate St Emilion w/ brandy soaked amaretti  
biscuits \_\_\_\_\_ £6.50

Chocolate, Rum & Lime Ganache w/ passionfruit coulis & stem  
ginger shortbread \_\_\_\_\_ £6.50

## SIDES

HB salad \_\_\_\_\_ £3.50

Hummus, olives w/ flatbread \_\_\_\_\_ £3.95

Chargrilled chilli pak choi \_\_\_\_\_ £3.95

Bread, olives & oils \_\_\_\_\_ sml £4.25 / lrg £5.95

Sweet potato fries \_\_\_\_\_ £4.25

Fries <sup>ve</sup> \_\_\_\_\_ £3.95

+ chilli, curry or garlic \_\_\_\_\_ £0.30

### 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.



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# KIDS



# KIDS



sml/lrg

**Soup of the day** ☺ \_\_\_\_\_ £2.50 / 3.95  
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/ fries & peas

**Homemade cod bites** ☺ \_\_\_\_\_ £4.95 / £7.95  
w/ fries & peas

**Homemade mac & cheese** ☺ \_\_\_\_\_ £4.95 / £7.95

**Sausage, chips & gravy** ☺ \_\_\_\_\_ £4.95 / £7.95

All followed by a scoop of ice-cream ☺

*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

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