



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

📍 *Herringbone North Berwick*

### TASTE THE SEASON

**Poppin' Panettone** \_\_\_\_\_ £7.95  
Panettone infused Rum, Vermouth, Courvoisier & Fizz

**Jingle Bell Rock** \_\_\_\_\_ £7.25  
Tanqueray Sevilla, Cranberry, Lemon & Rosemary

**Candy Cane Cosmo** \_\_\_\_\_ £7.75  
Candy Cane Ketel One Vodka, Cointreau, Lime & Cranberry

**Fairy Tale of North Berwick** \_\_\_\_\_ £7.50  
Glayva, Santa Terresa Rhum Orange, Honey, Orange bitters & Ginger Beer

**I'm Dreaming...** \_\_\_\_\_ £7.25  
Vanilla Vodka, Mozart White Chocolate, Coconut Cream & Nutmeg

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

*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!*

🌱 Vegetarian    🥬 Vegan    🍷 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** 🌱 \_\_\_\_\_ sml £4.50 / lrg £5.95

**Hummus & Olives** 🌱 w/ flatbread \_\_\_\_\_ £3.95

### STARTERS

🍷 *Gluten free alternatives available. Please ask your server*

**Soup of the Day** 🌱 w/ artisan seeded bread \_\_\_\_\_ £5.50

**Bread, Olives & Oils** 🌱 \_\_\_\_\_ sml £6.50 / lrg £5.95

**East Lothian Seafood Chowder** \_\_\_\_\_ £6.25/8.95

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

**Parsnip Gnocchi** w/ pear & walnut salad 🌱 \_\_\_\_\_ £6.50

**Chicken Liver & Garlic Paté** w/ cranberry & apricot chutney, crostini \_\_\_\_\_ £6.25

**Beetroot Cured Salmon** w/ fennel & orange salad \_\_\_\_\_ £6.95

### MAINS

**Lentil & Spinach Dhal** w/ flat bread \_\_\_\_\_ £13.95  
+ chicken \_\_\_\_\_ £3.00

**Zaatar Salmon** w/ warm Mediterranean salad & feta dressing \_\_\_\_\_ £13.95

**Flat Iron Steak Slices** (served warm) w/ chunky pesto, rocket, parmesan & fries \_\_\_\_\_ £17.95

**Braised Ox Cheek Bourguignon** w/ crushed potato & tender stem broccoli \_\_\_\_\_ £14.50

**Pan-fried Hake Fillet** w/ mixed beans, tomato & mussels \_\_\_\_\_ £14.95

**Seared Duck Breast** w/ roasted potatoes, pak choi, glazed orange sauce \_\_\_\_\_ £15.95

**Sweet Potato Sage & Chestnut Parcel** w/ wilted greens & balsamic glaze 🌱 \_\_\_\_\_ £13.95

### BURGERS & SANDWICHES

🍷 *Gluten free alternatives available. Please ask your server*

**Chickpea & Squash Burger** 🌱 w/ flatbread, aubergine bhaji, mango chutney, dairy-free yoghurt & fries \_\_\_\_\_ £12.95

**Fish Finger Sandwich** w/ chunky tartare & fries \_\_\_\_\_ £12.95

**Daily Gourmet Burger** w/ fries \_\_\_\_\_ £15.00

**Steak Burger** w/ beef tomato, cheddar cheese, house relish & fries \_\_\_\_\_ £12.95  
+ blue cheese \_\_\_\_\_ £1.00  
+ bacon \_\_\_\_\_ £1.50

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

### SIDES

**Hummus & Olives** 🌱 w/ flatbread \_\_\_\_\_ £3.95

**Sautéed potatoes** \_\_\_\_\_ £3.95

**Aubergine Bhaji** w/ mango chutney \_\_\_\_\_ £3.95

**Rocket & Parmesan** \_\_\_\_\_ £3.95

**Mac & Cheese** \_\_\_\_\_ £3.95

+ truffle oil \_\_\_\_\_ £1.00

**Sweet Potato Fries** \_\_\_\_\_ £4.25

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

**Fries** 🌱 \_\_\_\_\_ £3.95

+ chilli, curry or garlic oil \_\_\_\_\_ £0.45

### MAKE THEM SMILE

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

# DAYTIME





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## COCKTAILS

John Muir's Garden tanqueray gin, edinburgh gin rhubarb & ginger liqueur, grapefruit bitters \_\_\_\_\_ £7.95

Pornstar Martini kettle one vodka, passion fruit, vanilla & fizz \_\_\_\_\_ £7.95

Westgate Tide nb citrus vodka, kwai feh lychee, grapefruit \_\_\_\_\_ £7.25

NB Seadog nb gin grapefruit, thyme \_\_\_\_\_ £7.50

Coco Beach pampero rum, coconut syrup, pineapple, lime \_\_\_\_\_ £7.25

## 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
Carling	4.0%	£4.20
Chieftain IPA	5.5%	£5.15
Staropramen	5.0%	£4.95
Madri Excepcional	4.6%	£4.95
Aspalls Cyder	4.5%	£4.85
Shandon Stout	4.3%	£5.15
Belhaven Best	3.2%	£4.20

*Please ask your server for our guest beers.*

## SOME FAVOURITE BOTTLES & CANS

Bellfield Brewery Bohemian Pilsner 330ml	4.5%	£4.95
Pilot Peach Melba 330ml	4.3%	£5.15
Brewdog Elvis Juice 330ml	6.5%	£4.95
Brewgooder Clean water Lager	4.5%	£4.95
Erdinger Alkoholfrei (alcohol free!) 500ml	0.0%	£4.00

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

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

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**Hummus & Olives** 🌿 w/ flatbread \_\_\_\_\_ £3.95

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

**Parsnip Gnocchi** w/ pear & walnut salad 🌿 \_\_\_\_\_ £6.50

**Chicken Liver & Garlic Paté** w/ cranberry & apricot chutney, crostini \_\_\_\_\_ £6.25

**Beetroot Cured Salmon** w/ fennel & orange salad \_\_\_\_\_ £6.95

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**Pan-fried Hake Fillet** w/ mixed beans, tomato & mussels \_\_\_\_\_ £15.95

**Seared Duck Breast** w/ roasted potatoes, pak choi, glazed orange sauce \_\_\_\_\_ £16.95

**Sweet Potato Sage & Chestnut Parcel** w/ wilted greens & balsamic glaze 🌿 \_\_\_\_\_ £13.95

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**Aubergine Bhaji** w/ mango chutney \_\_\_\_\_ £3.95  
**Rocket & Parmesan** \_\_\_\_\_ £3.95  
**Mac & Cheese** \_\_\_\_\_ £3.95  
*+ truffle oil* \_\_\_\_\_ £1.00  
**Sweet Potato Fries** \_\_\_\_\_ £4.25  
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## DRAUGHT BEER

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<b>Shandon Stout</b>	4.3%	£5.15
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## SOME FAVOURITE BOTTLES & CANS

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EVENING



# DESSERTS

## Baked Chocolate Fondant

w/ black cherry compote & vanilla ice cream \_\_\_\_\_ £6.75

Pear & Almond Tart <sup>ve</sup> w/ raspberry sorbet \_\_\_\_\_ £6.50

Brandy & Cinnamon Posset w/ macerated blueberries \_\_\_\_\_ £6.95

Vanilla Ice Cream \_\_\_\_\_ £3.50

+ *pedro ximenez raisins* \_\_\_\_\_ £2.00

## Affogato

vanilla ice cream topped with a shot of espresso \_\_\_\_\_ £5.50

+ *baileys* \_\_\_\_\_ £2.25

## Cheesee Peasee Board

w/ poached figs & sourdough crackers \_\_\_\_\_ £7.95/13.95

Hb Sticky Toffee Pudding w/ ice cream \_\_\_\_\_ £6.50

## DESSERT WINE

Maury Domaine Lafage Roussillon (*France*) \_\_\_\_\_ £7.25

Kopke Vintage Port \_\_\_\_\_ £4.50

Kopke Tawny Port \_\_\_\_\_ £5.50

## DESSERT COCKTAILS

### Rhum Orange Espresso Martini

santa teresa orange rhum, kahlua,  
machina espresso, vanilla, chocolate bitters \_\_\_\_\_ £7.95

### Toblerone Martini

kalhua, frangelico, baileys, cream \_\_\_\_\_ £6.95

### La Santa Sour

glen morangie la santa, lemon & egg white \_\_\_\_\_ £7.95

## 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

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# VEGAN

Bread & olives w/ oils \_\_\_\_\_ sml £4.50 / lrg £5.95

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## STARTERS

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

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

Parsnip Gnocchi w/ pear & walnut salad \_\_\_\_\_ £6.50

## MAINS

### Chickpea & Squash Burger

w/ flat bread, aubergine bhaji, mango chutney,  
vegan yoghurt & fries \_\_\_\_\_ £11.95

Lentil & Spinach Dhal w/ flat bread \_\_\_\_\_ £11.95

### Sweet Potato Sage & Chestnut Parcel

w/ wilted greens & balsamic glaze \_\_\_\_\_ £13.95

## SIDES

Hummus & Olives w/ flatbread \_\_\_\_\_ £3.95

Vegetable Bhaji w/ mango & coriander \_\_\_\_\_ £3.95

Sautéed Potatoes \_\_\_\_\_ £3.95

HB Salad \_\_\_\_\_ £3.95

Sweet Potato Fries \_\_\_\_\_ £4.25

Fries \_\_\_\_\_ £3.50

+ chilli, curry or garlic £0.45

## DESSERTS

Pear & Almond Tart w/ raspberry sorbet \_\_\_\_\_ £6.50

Raspberry Sorbet w/ toasted oatmeal & blueberry \_\_\_\_\_ £5.95

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### Chickpea & Squash Burger

w/ flat bread, aubergine bhaji, mango chutney,  
vegan yoghurt & fries \_\_\_\_\_ £11.95

Lentil & Spinach Dhal w/ flat bread \_\_\_\_\_ £11.95

### Sweet Potato Sage & Chestnut Parcel

w/ wilted greens & balsamic glaze \_\_\_\_\_ £13.95

## SIDES

Hummus & Olives w/ flatbread \_\_\_\_\_ £3.95

Vegetable Bhaji w/ mango & coriander \_\_\_\_\_ £3.95

Sautéed Potatoes \_\_\_\_\_ £3.95

HB Salad \_\_\_\_\_ £3.95

Sweet Potato Fries \_\_\_\_\_ £4.25

Fries \_\_\_\_\_ £3.50

+ chilli, curry or garlic £0.45

## DESSERTS

Pear & Almond Tart w/ raspberry sorbet \_\_\_\_\_ £6.50

Raspberry Sorbet w/ toasted oatmeal & blueberry \_\_\_\_\_ £5.95

### 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.



# VEGAN

Bread & olives w/ oils \_\_\_\_\_ sml £4.50 / lrg £5.95

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## STARTERS

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

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

Parsnip Gnocchi w/ pear & walnut salad \_\_\_\_\_ £6.50

## MAINS

### Chickpea & Squash Burger

w/ flat bread, aubergine bhaji, mango chutney,  
vegan yoghurt & fries \_\_\_\_\_ £11.95

Lentil & Spinach Dhal w/ flat bread \_\_\_\_\_ £11.95

### Sweet Potato Sage & Chestnut Parcel

w/ wilted greens & balsamic glaze \_\_\_\_\_ £13.95

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# KIDS



# KIDS



*sml/lrg*

Soup of the Day w/ crusty bread ☺ \_\_\_\_\_ £1.95 / £3.50

Cucumber & Carrot Sticks w/ hummus, salad & flat bread ☺ \_\_\_\_\_ £4.95 / £7.95

Cheese Burger w/ tomato, lettuce, mayo and fries ☺ \_\_\_\_\_ £4.95 / £7.95

Homemade Chicken Goujons w/ skinny fries & peas ☺ \_\_\_\_\_ £4.95 / £7.95

Homemade Fish Fingers w/ skinny fries & peas ☺ \_\_\_\_\_ £4.95 / £7.95

Homemade 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*

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