

Independently owned,  
locally made,  
all welcome.

**BREAKFAST** Served 09:00-11:45

- Full breakfast \_\_\_\_\_ £10.50
- Full vegetarian breakfast <sup>(v)</sup> \_\_\_\_\_ £9.50
- Sautéed wild mushrooms on toast <sup>(v)</sup> w/ spinach & shallots £6.25
- Smashed avocado <sup>(v)</sup>  
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 <sup>(ve)</sup> w/quinoa, smashed avocado, spiced beans,  
flatbread, tomato, chilli & coriander \_\_\_\_\_ £9.50
- Scrambled eggs <sup>(v)</sup> w/ artisan toasted bread \_\_\_\_\_ £5.25
- 
- Classic Mary \_\_\_\_\_ £5.95  
Ketel one vodka, lemon, fresh tomato juice,  
house hot sauce, celery salt, black pepper

*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!*

<sup>(v)</sup> - vegetarian / <sup>(ve)</sup> - vegan / <sup>(gf)</sup> - 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 <sup>(v)</sup> \_\_\_\_\_ £4.25/5.95
- Hummus & olives <sup>(ve)</sup> w/ flatbread \_\_\_\_\_ £3.95
- HB Non-alcoholic mulled wine w/ pear, citrus peel,  
Christmas spice & vanilla \_\_\_\_\_ £4.50

**STARTERS**

- <sup>(gf)</sup> *Gluten free alternatives available. Please ask your server*
- Curried parsnip soup <sup>(ve)</sup> w/ coconut yogurt \_\_\_\_\_ £5.50
- Bread, olives & oils \_\_\_\_\_ £4.25 / £5.95
- East Lothian seafood chowder \_\_\_\_\_ sml £5.95 / lrg £8.95
- Mushrooms on toast w/ spinach & crispy shallots \_\_\_\_\_ £5.95
- Smoked mackerel pate  
w/ horseradish cream & sourdough crackers \_\_\_\_\_ £6.25
- Haggis & turnip sauerkraut tart tatin  
w/ red wine caramel \_\_\_\_\_ £6.25
- Butternut & chickpea croquets <sup>(ve)</sup>  
w/ crunchy winter salad & harissa dressing \_\_\_\_\_ £5.95

**MAINS**

- French trimmed chicken w/ pancetta, pork & chestnut stuffing,  
roast potatoes, honied root vegetables & thyme jus \_\_\_\_\_ £12.95
- Mushroom, hazelnut & spinach filo  
w/ rainbow beetroot carpaccio,  
spiced candied hazelnuts & rosemary soy gel \_\_\_\_\_ £11.95
- Sea trout w/ herb crust, ratte potatoes,  
red cabbage & citrus dressing \_\_\_\_\_ £13.50
- Halloumi & smashed avocado salad w/ sweet pickled kohlrabi,  
miso dressing & crostini \_\_\_\_\_ £10.50  
add grilled chicken or Belhaven smoked trout \_\_\_\_\_ £2.50
- Seafood linguini w/ prawn, mussels,  
coley & langoustine bisque \_\_\_\_\_ £12.95
- Slow cooked beef brisket & stout stew  
w/ mash & winter greens \_\_\_\_\_ £12.95
- Flat iron steak slices (served warm)  
w/ rocket, parmesan & fries \_\_\_\_\_ £15.95

**BURGERS & SANDWICHES**

<sup>(gf)</sup> *Gluten free alternatives available. Please ask your server*

- Chickpea & squash burger <sup>(v)</sup> w/ flat bread, aubergine bhaji,  
mango chutney, yoghurt & fries \_\_\_\_\_ £11.95
- Daily gourmet burger w/ fries \_\_\_\_\_ £14.50
- Steak burger w/ beef tomato, cheese, onion,  
house burger sauce & fries \_\_\_\_\_ £12.95  
add bacon \_\_\_\_\_ £1.50  
add haggis \_\_\_\_\_ £1.50  
add blue cheese \_\_\_\_\_ £1.50
- Bass Rock salmon burger w/ sesame seeds,  
pickled cucumber, wasabi mayo & fries \_\_\_\_\_ £12.95
- Pulled pork wrap w/ honey mustard, house salad & crisps \_\_\_\_ £9.95

**SIDES**

- Hummus & olives w/ flatbread <sup>(ve)</sup> \_\_\_\_\_ £3.95
- Mac & Cheese <sup>(v)</sup> \_\_\_\_\_ £3.50  
add truffle oil \_\_\_\_\_ £1.00
- Rocket & Parmesan \_\_\_\_\_ £3.50
- Sprouts w/ pancetta \_\_\_\_\_ £3.95
- Sweet potato fries <sup>(ve)</sup> \_\_\_\_\_ £3.95
- Truffle & Parmesan fries \_\_\_\_\_ £4.25
- Fries <sup>(ve)</sup> \_\_\_\_\_ £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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## ALCOHOL FREE COCKTAILS

Gin & Tonic Seedlip, lime & tonic _____	£3.25
Chai Pina Colada Chai Tea, Pineapple juice, cream, coconut syrup, lime, sage leaves _____	£3.50
Cranberry Cooler Cranberry juice, cucumber, lime, ginger ale _____	£3.95
Rose Without a Thorn Raspberry, rosewater, lemon, apple, soda _____	£3.50
Appleflower Apple, elderflower, mint, lemon _____	£3.95
Mojito Mint, lime, sugar, soda & crushed ice _____	£4.65

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

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**WHITE** (175ml)  
Monte di Cello ☺ 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 ☺ Organic Verdejo, La Mancha (Spain) \_\_\_\_\_ £5.75  
Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) \_\_\_\_\_ £5.95  
Domini Del Leone ☺ Organic Pinot Grigio, Venezia (Italy) \_\_\_\_\_ £6.25  
Le Versant Viognier ☺ Languedoc (France) \_\_\_\_\_ £6.50  
Terrasses de la Mar Picpoul de Pinet, Languedoc (France) \_\_\_\_\_ £6.50  
Egobodegas ☺ 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

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**ROSÉ** (175ml)  
Angels Tears Dry Rose Coastal Region (South Africa) \_\_\_\_\_ £4.95  
Finca Fabian ☺ Organic Garnacha Rosado (Spain) \_\_\_\_\_ £5.95  
Foncalieu Chemin de Provence Rosé (France) \_\_\_\_\_ £6.75

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

## DRAUGHT BEER

House lager (Pravha) _____	4.0%	£4.00
Guest _____		£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 ☺ 330ml _____	4.5%	£4.85
Brewdog Vagabond ☺ 330ml _____	4.5%	£4.50
Brewdog Nanny State (alcohol free) 330ml _____	0.5%	£3.90
Daura Damm ☺ 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
Innis & Gunn Mango IPA 330ml _____	5.6%	£4.75
Brewdog Elvis Juice 330ml _____	6.5%	£4.95

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Not seeing what you fancy? Why not take a look at our drinks list  
where you will see our full selection...

DAYTIME



### DESSERTS

HB sticky toffee pudding w/ ice cream or cream _____	£5.95
Chocolate pot w/ rum soaked biscuits & amaretto cream _____	£6.95
<b>Apple, pear and berry crumble</b> w/ rum & raisin ice cream or berry sorbet _____	£6.95
Vanilla ice cream _____	£3.50
Add Pedro Ximenez raisins _____	£2.50
<b>Affogato</b> Vanilla ice cream topped with a shot of espresso _____	£5.50
Add Baileys or Herringbone own 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

# DESSERT



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# DESSERT

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

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### STARTERS

Curried parsnip soup w/ coconut yogurt \_\_\_\_\_ £5.50

Butternut & chickpea croquets  
w/ crunchy winter salad & harissa dressing \_\_\_\_\_ £5.95

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

### MAINS

Smashed avocado & miso salad w/ pickled kohlrabi & crostini \_\_\_\_\_ £10.50

Mushroom, hazelnut & spinach filo w/ rainbow beetroot carpaccio,  
spiced candied hazelnuts & rosemary soy gel \_\_\_\_\_ £12.95

Chickpea & squash burger w/ flat bread, aubergine bhaji,  
mango chutney, soya yoghurt & fries \_\_\_\_\_ £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

Apple, pear and berry crumble  
w/ berry sorbet \_\_\_\_\_ £5.95

Raspberry sorbet \_\_\_\_\_ £5.95

*Dairy free milk alternatives available.*

VEGAN

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

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### STARTERS

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