

Independently owned,
locally made,
all welcome.



WHILE YOU WAIT

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

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

HB Non-alcoholic mulled wine w/ pear, citrus peel,
Christmas spice & vanilla _____ £5.00

STARTERS

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

Spiced parsnip & apple soup w/ artisan bread _____ £5.50

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

East Lothian seafood chowder _____ £6.25 / £8.96

Mushrooms on toast w/ spinach & crispy shallots _____ £5.95

Crispy braised pork cheek w/ HB plum chutney & rocket _____ £6.25

Belhaven smoked trout & lime paté
w/ horseradish cream & toasted crostini _____ £6.25

Sweet potato gnocchi w/ walnut & pear salad _____ £5.95

MAINS

Aubergine and green bean curry w/ aromatic rice _____ £11.95
add chicken £2.50

Seared duck breast w/ roasted kumquats,
pak choi & roast potatoes _____ £14.50

Pan fried seabass w/ butterbean purée,
spinach & tomato sauce _____ £12.95

Cajun spiced salmon w/ crushed new potatoes,
spinach & coriander yoghurt _____ £11.95

Beetroot & red onion tarte tatin
w/ goats cheese & balsamic glaze _____ £11.95
^(ve) *Swap goats cheese for marinated grilled tofu*

Braised beef w/ crushed potatoes & wilted greens _____ £12.95

8oz seared steak slices *(served warm)*
w/ rocket, Parmesan & fries _____ £15.95

BURGERS & SANDWICHES

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

Chickpea & squash burger ^(v) w/ flat bread,
aubergine bhaji, mango chutney, yoghurt & fries _____ £11.95

Fish finger sandwich w/chunky tartare & fries _____ £11.95

Daily gourmet burger w/ fries _____ £14.50

Steak burger
w/ beef tomato, Strathdon Blue Cheese, relish & fries _____ £12.95

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

Chicken Burger
w/ cheddar cheese, bacon, onion jam & fries _____ £10.95

SIDES

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

Vegetable bajhi w/ mango & coriander _____ £3.50

Crushed new potatoes _____ £3.50

Green beans _____ £3.50

HB Salad _____ £3.50

Wilted greens _____ £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 ^(ve) _____ £0.45

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!

^(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.

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Separate Vegan and Kids menus are available.

MAKE THEM SMILE

Herringbone gift vouchers are available in £25 denominations,
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DAYTIME

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FESTIVE COCKTAILS

I'm dreaming Vanilla vodka, mozart white chocolate, coconut milk, cream _____ £6.95

The gingerbread man Pampero Especial, cream, gingerbread syrup, cinnamon _____ £6.25

Candy cane cosmo Candy cane vodka, Cointreau, lime, cranberry _____ £6.50

Myrrhmosa Fizz, Cointreau blood orange, Tanqueray, Christmas spiced syrup _____ £6.95

Marshmallow russian
Vodka, Kahlua, marshmallow syrup & milk _____ £6.50

Toblerone martini Kahlua, Frangelico, Baileys, cream _____ £6.95

OLD FAVOURITES

The Hugo Prosecco, elderflower, mint _____ £4.95

John Muir's Garden Tanqueray, Edinburgh Gin
rhubarb & ginger liqueur, grapefruit bitters _____ £7.50

Pornstar Martini
Kettle One vodka, passion fruit, vanilla & fizz _____ £7.25

Westgate Tide
NB citrus vodka, Kwai Feh lychee, grapefruit _____ £6.50

NB Seadog NB gin, grapefruit, thyme _____ £6.95

Mango & Pineapple Margarita Aqua Riva tequila,
Cointreau, pineapple, mango & lime _____ £7.25

Coco Beach Pampero rum,
coconut syrup, pineapple, lime _____ £6.95

HB Margarita Don Julio, lime, Cointreau _____ £7.95

Sun on Seacliff
Pampero, Briottet melon, lime, orgeat _____ £6.95

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WINE BY THE GLASS

SPARKLING (125ml)

Botter Prosecco ^{ve} Spumante DOC (Italy) _____ £4.50

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WHITE (175ml)

Monte di Cello ^{ve} Trebbiano, Emilia (Italy) _____ £4.50

Goyenechea Torrontes Mendoza (Argentina) _____ £4.75

Mar de Lisboa Lisbon (Portugal) _____ £4.95

Herringbone House Sauvignon Blanc (Chile) _____ £4.95

Finca Fabian ^{ve} Organic Verdejo, La Mancha (Spain) _____ £5.75

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

Domini Del Leone ^{ve} Organic Pinot Grigio, Venezia (Italy) _____ £6.25

Le Versant Viognier ^{ve} Languedoc (France) _____ £6.50

Terrasses de la Mar Picpoul de Pinet, Languedoc (France) _____ £6.50

Egobodegas ^{ve} 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) _____ £6.95

Cloudy Bay Sauvignon Blanc, Marlborough (New Zealand) _____ £11.25

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ROSÉ (175ml)

Angels Tears Dry Rose Coastal Region (South Africa) _____ £4.95

Finca Fabian ^{ve} Organic Garnacha Rosado (Spain) _____ £5.95

First Dawn Sauvignon Blanc Rose (New Zealand) _____ £6.50

Foncalieu Chemin de Provence Rosé (France) _____ £6.75

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RED (175ml)

Monte di Cello ^{ve} Sangiovese, Emilia (Italy) _____ £4.75

Franschoek Cellars Shiraz ^{ve} (South Africa) _____ £4.95

Herringbone House Red Vin de France (France) _____ £4.95

Valdemoro Carmenere Central Valley (Chile) _____ £5.75

Mooiplaas ^{ve} Bean Pinotage, Stellenbosch (South Africa) _____ £5.95

Domini Del Leone ^{ve} Organic Corvina Merlot (Italy) _____ £6.25

El Viejo Pinot Noir Central Valley (Chile) _____ £6.50

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 ^{ve} Beaujolais Villages (France) _____ £7.50

Anubis oak aged Malbec, Mendoza (Argentina) _____ £7.50

Chateau Brande Brergere Bordeaux Superior (France) _____ £7.75

DRAUGHT BEER

Carling _____ 4.0% £3.80

Staropramen _____ 5.0% £4.75

Pravha _____ 4.0% £4.10

Chieftain IPA _____ 5.5% £4.95

Aspalls cyder _____ 5.5% £4.70

Shandon stout _____ 4.3% £4.85

Belhaven Best _____ 3.2% £3.70

Please ask your server for our guest beers.

SOME FAVOURITE BOTTLES & CANS

Bohemian Pilsner ^{gr} 330ml _____ 4.5% £4.85

Brewdog Vagabond ^{gr} 330ml _____ 4.5% £4.50

Brewdog Nanny State (alcohol free) 330ml _____ 0.5% £3.90

Daura Damm ^{gr} 330ml _____ 5.4% £4.25

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

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

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WHILE YOU WAIT

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Christmas spice & vanilla _____ £5.00

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Belhaven smoked trout & lime paté
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Sweet potato gnocchi w/ walnut & pear salad _____ £5.95

MAINS

Aubergine and green bean curry w/ aromatic rice _____ £11.95
add chicken £2.50

Seared duck breast w/ roasted kumquats,
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Pan fried seabass w/ butterbean purée,
spinach & tomato sauce _____ £13.95

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Beetroot & red onion tarte tatin
w/ goats cheese & balsamic glaze _____ £12.95
^(ve) *Swap goats cheese for marinated grilled tofu*

Braised beef w/ crushed potatoes & wilted greens _____ £13.95

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BURGERS & SANDWICHES

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pickled cucumber, wasabi mayo & fries _____ £12.95

Chicken Burger
w/ cheddar cheese, bacon, onion jam & fries _____ £10.95

SIDES

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Vegetable bajhi w/ mango & coriander _____ £3.50

Crushed new potatoes _____ £3.50

Green beans _____ £3.50

HB Salad _____ £3.50

Wilted greens _____ £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 ^(ve) _____ £0.45

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EVENING

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COCKTAILS

The Hugo Prosecco, elderflower, mint _____	£4.95
French Martini	
Kettle One vodka, Chambord, pineapple _____	£5.95
John Muir's Garden Tanqueray, Edinburgh Gin rhubarb & ginger liqueur, grapefruit bitters _____	£7.50
Pornstar Martini	
Kettle One vodka, passion fruit, vanilla & fizz _____	£7.25
Westgate Tide	
NB citrus vodka, Kwai Feh lychee, grapefruit _____	£6.50
NB Seadog NB gin, grapefruit, thyme _____	£6.95
Lasanta Sour Glenmorangie lasanta, lemon & egg white _____	£7.95
NB75 Tanqueray 10, Courvoisier, lemon & Prosecco _____	£7.25
Belvedere Martini Belvedere vodka, dry vermouth, olive _____	£7.95
Mango & Pineapple Margarita Aqua Riva tequila, Cointreau, pineapple, mango & lime _____	£7.25
Rhum Orange Espresso Martini Santa Teresa orange rum, Kahlua, espresso, vanilla, chocolate bitters _____	£7.95
Toblerone Martini Kahlua, Frangelico, Baileys, cream _____	£6.95
Coco Beach Pampero rum, coconut syrup, pineapple, lime _____	£6.95
HB Margarita Don Julio , lime, Cointreau _____	£7.95
NB Lady NB Gin, Briottet lychee, Prosecco & Cucumber _____	£6.95
Sun on Seacliff	
Pampero, Briottet melon, lime, orgeat _____	£6.95

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

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WINE BY THE GLASS

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WHITE (175ml)	
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Goyenechea Torrontes Mendoza (Argentina) _____	£4.75
Mar de Lisboa Lisbon (Portugal) _____	£4.95
Herringbone House Sauvignon Blanc (Chile) _____	£4.95
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
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ROSÉ (175ml)	
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First Dawn Sauvignon Blanc Rose (New Zealand) _____	£6.50
Foncalieu Chemin de Provence Rosé (France) _____	£6.75
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RED (175ml)	
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Chateau Brande Brergere Bordeaux Superior (France) _____	£7.75

DRAUGHT BEER

Carling _____	4.0%	£3.80
Staropramen _____	5.0%	£4.75
Pravha _____	4.0%	£4.10
Chieftain IPA _____	5.5%	£4.95
Aspalls cyder _____	5.5%	£4.70
Shandon stout _____	4.3%	£4.85
Belhaven Best _____	3.2%	£3.70

Please ask your server for our guest beers.

SOME FAVOURITE BOTTLES & CANS

Bohemian Pilsner 🍷 330ml _____	4.5%	£4.85
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Innis & Gunn Mango IPA 330ml _____	5.6%	£4.75
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EVENING



DESSERTS

Chocolate & whisky mousse w/ orange compote _____	£6.25
Apple & bramble crumble w/ vanilla ice cream _____	£6.25
Pear & almond tart w/ raspberry sorbet _____	£6.25
Cheesee peasee board w/poached figs & sourdough crackers _____	£7.95 / £13.95
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 _____	£2.25

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

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 _____ Glenmorangie lasanta, 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

DESSERT



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DESSERT

ALLERGY ADVICE

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Bread, olives & oils _____ sml £4.50 / lrg £5.95

—

STARTERS

Soup of the day [©] w/ artisan seeded bread _____ £5.50

Bread, olives & oils _____ sml £4.50 / lrg £5.95

Sweet potato gnocchi w/ walnut & pear salad _____ £5.95

MAINS

Chickpea & squash burger w/ flat bread,
aubergine bhaji, mango chutney & fries _____ £11.95

Beetroot & red onion tarte tatin
w/ marinated grilled tofu & balsamic glaze _____ £11.95

Aubergine and green bean curry w/ aromatic rice _____ £11.95

SIDES

Hummus & olives w/ flatbread _____ £3.95

Vegetable bajhi w/ mango & coriander _____ £3.50

Crushed new potatoes _____ £3.50

Green beans _____ £3.50

Wilted greens _____ £3.50

HB Salad _____ £3.50

Sweet potato fries _____ £3.95

Fries _____ £3.50

add chilli, curry or garlic _____ £0.45

DESSERTS

Apple and bramble crumble w/ raspberry sorbet _____ £5.95

Raspberry sorbet w/ toasted oatmeal & blueberry _____ £5.95

Dairy free milk alternatives available.

VEGAN



Bread, olives & oils _____ sml £4.50 / lrg £5.95

—

STARTERS

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MAINS

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