

ALL DAY MENU  
12 PM - 10 PM

# LUCKEN BOOTHS

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Historically, a LUCKENBOOTH was a place from which to TRADE, a lock-up booth on the EDINBURGH ROYAL MILE. Overleaf is a hand drawn depiction of the original LUCKENBOOTHs recreated for us by local artist LUCY CASTER.

## SMALL PLATES

### Cullen skink 9.5

smoked Scottish haddock soup, leeks, potatoes, cream, dill, focaccia

### Soup of the day <sup>(vg)</sup> 7

focaccia

### Scottish salmon gravadlax 11

pickled fennel, samphire, caperberries, mustard dressing, herb crostini

### Roasted heritage vegetable terrine <sup>(vg)</sup> 9

plum tomato salsa, green goddess dressing, mixed leaf & herb salad

### Breaded Campbells black haggis 9.5

mango & chilli salsa, rocket, pomegranate molasses  
(vegetarian haggis available)

### Burrata salad <sup>(v)</sup> 10.5

heritage tomatoes, caramelised peach, lavender & cherry vinaigrette

### Chargrilled watermelon <sup>(v) (vga)</sup> 9.5

spiced gazpacho, torched feta, pea shoots, lemon zest & cold press rapeseed oil dressing

## LARGE PLATES

### Fish & chips 19.5

battered Scottish haddock, minted peas, fries, tartare sauce

### Pan roast chicken 22

corn-fed chicken breast, lemon & parsley crushed potatoes, Campbells haggis, kale, whisky peppercorn sauce

### Porchetta 20

slow roast pork belly, roasted sweet potatoes, pickled fennel, grape & apple salad, roasted apple & maple syrup sauce

### Seared monkfish 23

saffron infused quinoa, tenderstem broccoli, roasted red pepper sauce, gremolata

### Wild mushroom & white bean ragu <sup>(vg)</sup> 18

crispy polenta, gremolata

### Scottish lamb rump 26.5

red wine & rosemary marinade, dauphinoise potatoes, broad beans, garden peas, sugar snap peas, pea shoots, red wine jus, herb & parmesan crumb

### Chicken & cured bacon pie 19

short & puff pastry, chicken, Virginia cured bacon, silverskin onions, garden peas, whisky peppercorn sauce, seasonal greens

### Sweet potato & butternut squash tagine <sup>(vg)</sup> 18

chickpeas, saffron, spiced quinoa salad

## GRILL

All steaks are Scottish, 35-day dry aged, pasture fed and specially selected from John Gilmour Butchers.

They are cooked to perfection then seasoned with beef fat and Blackthorn salt.

### 8oz Sirloin steak 32

### 8oz Rib eye steak 34

### 7oz Fillet steak 39

All served with rocket & parmesan salad, portobello mushroom, roasted tomato and one of the following sauces:

### Sauces

whisky peppercorn sauce, red wine jus, Diane sauce

## ON THE SIDE

### Sautéed new potatoes, herb butter <sup>(v) (vga)</sup> 5

### Fries <sup>(vg)</sup> 4.5

### Truffle mayo & parmesan fries 6.5

### Charred tenderstem broccoli, chilli jam, pomegranate <sup>(vg)</sup> 5

### Caesar salad 5

### Warm garden pea, mint & whipped feta salad <sup>(v)</sup> 6

### Mac & cheese <sup>(v)</sup> 6 (add Campbells haggis +2) (add nduja & chorizo +2)

### Focaccia, butter <sup>(v) (vga)</sup> 3.5

<sup>(v)</sup> Vegetarian / <sup>(vg)</sup> Vegan / <sup>(vga)</sup> Vegan Alternative Available.

Please inform us if you have any allergies and / or dietary requirements. All of our dishes are made fresh to order and although we strive to ensure every precaution is taken, unfortunately we cannot guarantee that allergen traces will not sometimes be present.

Please note that a discretionary service charge of 10% will be added to your bill.