

LUNCH MENU
12 PM - 5 PM

LUCKEN BOOTH'S

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SMALL PLATES

Luckenbooths Cullen Skink 9

Smoked haddock, cream, leeks, chive oil, Parmesan crisp, artisan bread

Soup of the day (vg) 7.5

Seasonal Scottish vegetables, artisan bread

Hot Smoked Scottish Salmon 13

Whisky glaze, whipped crème fraîche, capers, pickled radish, charcoal wafer

Campbell's Haggis Bon Bons 9

Neeps purée, whisky cream and crispy shallots

Chargrilled Aubergine Crostini^(v/vga) 11

Whipped feta, chilli & honey glaze and toasted seeds

Burrata^(v) 11.5

Heritage tomatoes, compressed strawberry, basil oil, aged balsamic, walnut & sourdough crumb

BOWLS & SALADS

Bombay Potato & Chargrilled Vegetables^(v/vga) 15

Spiced new potatoes, chargrilled courgette, aubergine, and peppers, cucumber ribbons, crispy chickpeas, tamarind & mint yoghurt dressing

Classic Caesar Salad 14

Romaine lettuce, parmesan, croutons, anchovies, black garlic Caesar dressing

Add grilled chicken +£5 | Add hot smoked salmon +£5

Heritage Tomato & Barley Bowl^(v/vga) 14

Pearl barley, broad beans, grilled courgette, feta, aubergine & miso puree, soft herb vinaigrette, toasted seeds
Add grilled chicken +£5 | Add hot smoked salmon +£5

ON THE SIDE

Garlic Ciabatta 7^(v)

Buttered Seasonal Greens^(v/vga) 5.5

Crushed new potatoes^(v/vga) 5.5

Garlic mayo, lemon & herb oil

Mac & Cheese^(v) 6

Add haggis +£2

House Fries^(vg) 5

Add truffle mayo & parmesan +£2

Apple & Fennel 'Slaw^(vg) 5

Fresh mint, mustard & oil dressing

Rocket & Watercress Salad^(vga) 5.5

Aged balsamic, parmesan

Heritage Tomato Salad^(vg) 5

LUNCH CLASSICS

Luckenbooths Fish & Chips 22

Crushed herb peas, dill aioli

Chicken & Charred Baby Leek Pie 21

Golden puff & shortcrust pastry, buttered greens, light peppercorn jus

Steak Frites 25

Dry-aged Scotch flat iron steak, house fries, watercress salad, lemon & herb oil

Crispy Chicken Schnitzel 22

Creamed sweetcorn, apple & fennel salad

SANDWICHES & PLATES

Aberdeen Angus Beef Burger 19

Monterey Jack, lettuce, red onion & tomato relish, house sauce, fries
Add bacon +£2
Add haggis +£2

Chargrilled Chicken Ciabatta 18

chilli & honey glaze, smoked garlic aioli, gem lettuce, pickled cucumber & spring onion, crispy shallots

Scottish Smoked Salmon Brioche 18

Dill crème fraîche, avocado, cucumber, lemon

Porchetta Burger 17

Slow-roasted pork belly, apple, fennel & mustard slaw, salsa verde, served with fries

Wild Mushrooms on Sourdough^(v) 14

Creamed mushrooms, soft herb hollandaise, toasted sesame seeds
Add poached egg +£2

Scotch Denver Steak Ciabatta 18

Peppercorn mayo, crispy onions

(v) Vegetarian / (vg) Vegan / (vga) 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 be present.

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