

NGCI MENU

SNACKS

SPICY GORDAL OLIVES (VG) 4 East Lothian Rapeseed Oil Confit Garlic Butter SEAFOOD PLATTERS One £3.50 / Three £10.50 / Six £21 CLASSIC Shallot Vinegar & Tabasco ARGENTINIAN STYLE Chimichurri Sauce OYSTER ROULETTE (selection of six from the above) ... 21 SCOTTISH SEAFOOD PLATTER 48 Smoked Salmon, Oban Oysters, King Prawns, Crayfish Cocktail, Mussels, Lemon, Saffron Aioli, Tabasco, House Bread **STARTERS** NGCI Bread TOMATO & FETA SALAD (V)9 Shaved Fennel, Black Olive Vegan Option Available Café de Paris Butter, Sea Herbs, Sherry Reduction SMOKED SALMON 14 George Campbell & Sons Salmon, Chive Fromage Blanc, Cucumber & Radish, Lemon, NGCI Bread EAST COAST CHARCUTERIE Artisanal Scottish Charcuterie, Balsamic Onions, Pickles, NGCI Toast, Chutney

Please note our kitchen uses a wide variety of ingredients containing allergens including nuts and dairy. Whilst every care is taken there may be cross contamination, please ask your server for more information and notify them if you have a food allergy

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY

MAINS

BRASSERIE FISH & CHIPS	8
CHARGRILLED TUNA NICOISE	4
STEAK FRITES	4
GRILLED CHICKEN CAESAR SALAD	5
NEW SEASON SCOTCH LAMB	3
MOULES FRITES	8
ROAST COD FILLET MEUNIÉRE 2: Brown Butter, Capers, Lemon, Parsley, Smoked Tomatoes, Lyonnaise Potatoes, Wilted Spinach	3
THE BRASSERIE BURGER	8
BRAISED BEEF BOURGUIGNON 2 Slow Cooked Scotch Beef, Pearl Onion, Bacon, Mushrooms, Red Wine Sauce, Mashed Potatoes	2

Our exclusive Château La Gasparde is the perfect pairing with our Beef Bourguignon 175ml: £7.25 250ml: £10.25 BTL: £30



NGCI MENU

SANDWICHES

Served 12pm - 4pm (NGCI Buns)

SIDES

IVONINAISE POTATOES (V/)

LIGITIANSE I GIAIGES (V)
GREEN BEANS (VG)
CHARRED TENDERSTEM BROCCOLI (V)
WILD ROCKET SALAD 4 Parmesan, Sherry Vinegar Dressing
TRUFFLE & PARMESAN FRIES
CHUNKY CHIPS (VG) 4
FRENCH FRIES (VG) 4

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DESSERTS

VERY STICKY TOFFEE PUDDING (V)
PASSIONFRUIT POSSET (V) 7 Poached Scottish Strawberries
CHOCOLATE TERRINE (V) 7 Hazelnut Praline, Honeycomb, Chocolate Sauce, Salted Caramel Ice Cream
DI ROLLO ICE CREAM & SORBET (V)
SCOTTISH CHEESE PLATTER (V)
CLINIDAY DDUNICU
SUNDAY BRUNCH
Available on Sundays from 12pm-4pm
AVOCADO ON NGCI TOAST (V)

Vegan Option Available