

# West End Bar

## Scottish Charcuterie Board

East Coast Cured's award-winning charcuterie from Leith:  
saucisson sec, salami picante, chorizo & bourbon, with warm bread & olives, cornichons, stuffed peppersweets, & Supernature truffle oil  
Serves 2-3 £17

## menu

week ending Saturday 16 October

bread & olives	warm rosemary focaccia, olives, supernature rapeseed oil, balsamic	vg	sm. 3.5	lg. 5
fried green tomatoes	creole dip	v		7
falafel	mint cucumber raita	v		8
scottish charcuterie sharing board	see box above		to share	17
hot smoked trout tart	mixed salad, baby roast pots		starter 9	main 14
caponata	aubergine, tomato & olives w. fusilli pasta	vg		13
salmon & haddock fishcakes	french beans, mixed salad, tartare			14
fish & chips	beer-battered haddock, crushed peas, tartare			14
baked haddock	baby roast pots, greens, e.v. olive oil & lemon			14
west end burger	6oz organic beef, mature cheddar, salad, pickle, burger sauce			13
organic lamb koftas	or falafel	v	herb flatbread, mixed salad, mint cucumber raita	14
sticky toffee pudding	rich toffee sauce, ice cream			7
ice cream sundae	two scoops of ice cream, hazelnuts, cream, chocolate or caramel sauce			7
affogato	two scoops of dairy ice cream with...		espresso 6	PX sherry-drunk raisins 7 both 8
ice cream & sorbet				scoop 2.5

## OUR SUPPLIERS

Butchery at Bowhouse, St Monans - organic lamb and organic beef from the Balcaskie Estate (note: other components of the kofta and beef burger dishes are not all organic...yet)

Clarks Speciality Foods, Penicuik - Supernature cold-pressed rapeseed oil & truffle oil, other oils & vinegars, mustards, other nice things

East Coast Cured, Leith, Edinburgh - Scottish charcuterie

East Neuk Kilnhouse, St Monans - hot smoked trout

East Neuk Market Garden, Bowhouse, St Monans - produce grown without the use of chemicals.

John Imrie, St Monans - smoked and unsmoked haddock

Raith Fruit, Kirkcaldy - fresh produce sourced from home and abroad

Scotland the Bread, Bowhouse, St Monans - organic local flour (flatbread - made in part using)

Larger parties: a discretionary 10% service charge will be applied for all parties of 7 or more, including larger bookings split over separate tables.

**Please advise us of allergies before ordering. Full allergen info available on request. The kitchen is not flour-free or nut-free.**

# West End Bar

gluten guide menu

week ending Saturday 16 October

## Scottish Charcuterie Board

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& Supernature truffle oil  
Serves 2-3 £17

### PLEASE NOTE

The dishes listed here are all free of gluten-containing ingredients. However the kitchen is not flour-free and while we take great care to ensure GF dishes are prepared as such, we cannot guarantee the complete absence of gluten from any dish. We also use ingredients that while free of gluten-containing ingredients, are processed in factories where flour is present, and are therefore not certified as GF. Please ask if you have any questions.

mixed olives	vg	3.5
fried green tomatoes	creole dip v	7
falafel	mint cucumber raita v	8
scottish charcuterie sharing board	see box above	to share 17
caponata	aubergine, tomato & olives w. fusilli pasta vg	13
baked haddock	baby roast pots, greens, e.v. olive oil & lemon	14
west end naked burger	6oz organic beef, mature cheddar, salad, pickle, burger sauce - no bun	13
organic lamb koftas	or falafel v sweet potato tortilla, mixed salad, mint cucumber raita	14
ice cream sundae	two scoops of ice cream, hazelnuts, cream, chocolate or caramel sauce	7
affogato	two scoops of dairy ice cream with... espresso 6 PX sherry-drunk raisins 7 both 8	
ice cream & sorbet		scoop 2.5

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# West End Bar

bairn menu

all at £7

outdoor-bred pork sausages, chips w. beans or peas

haddock & chips, peas, tomato ketchup

tomato pasta

'bairn burger' - organic beef burger w. cheese

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