

MP's BISTRO



We are committed to serving quality Scottish produce prepared with care and delivered with passion.

OPEN

Sun to Thurs 6pm to 9pm Fri and Sat 5.30pm to 9pm

WINTER DINNER MENU 2017

STARTERS

Soup of the day V GF PT	£5.25
Confit chicken and smoked bacon terrine homemade piccalilli, toasted brioche	£5.95
Smoked and grilled Scrabster mackerel GF shallot, apple and pickled cucumber salad, croutons	£6.50
Haggis fritter, roast turnip and crispy potato, whisky jus PT	£5.95
Baked brie, cranberry and pecan crumble, homemade oatcakes V PT	£5.50
Beetroot cured west coast salmon gravadlax GF caper and beetroot relish, crème fraiche	£5.95

MAIN DISHES

Red mullet, crushed potatoes, GF PT buttered spinach and shallot cream	£13.50
Wild highland estate venison casserole GF PT roast root vegetables and parsnip crisps	£13.95
Borders lamb rump, rosemary jus GF sautéed vegetables, parmentier potatoes	£14.95
North Atlantic roast cod, white bean and chorizo stew, curly kale GF	£13.95
Wild mushroom and leek risotto, soft poached egg GF PT	£12.50
Homemade Perthshire beef burger PT relish and fries <i>add grilled cheese and bacon for £1</i>	£10.95
Grilled Perthshire 8oz rib eye steak GF PT -£6.50 supplement roast tomatoes and shallots and fries add Garlic butter, peppercorn sauce or béarnaise sauce for only £1	£20.00

PRE THEATRE OFFER*

6 pm to 7.30pm
Sunday to Thursday
5.30 to 7.30pm
Friday and Saturday

2 COURSES £18.50
3 COURSES £21.50
Dishes marked **PT**
(subject to availability)

SIDES

£3.00

Chunky chips

Side salad

Roast root vegetables

Crushed potatoes

Green beans,

Please advise your waiter if you have any food allergies

Vegetarian **V GF** gluten free ingredients —ask your waiter for wheat free oatcakes or bread

we may also be able to adapt other dishes

All prices include V.A.T. at the current rate

No service charge will be included except for parties of six or more
when a discretionary 10% will be added to your bill



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DESSERTS

*All our desserts are freshly made by our chefs
including our delicious ice creams*

Cranachan cheesecake, raspberry sorbet PT £6.50

Dark chocolate delice, passionfruit GF £6.50
served with honeycomb ice cream

Yoghurt and almond sponge, salted hazelnut praline GF £6.20
chantilly cream

Mulled wine parfait, cranberry and orange shortbreadPT £5.65
cranberry coulis

Ice cream sundae GF £5.95
Your choice of four scoops,
vanilla, strawberry, chocolate and mint,
raspberry sorbet, honeycomb

Three scoops ice cream GF PT £4.50

Scottish cheese board with apricot chutney V PT £7.50
Isle of Mull Tobermory cheddar

A hearty, full-flavoured Scottish Cheddar. a bit drier in texture than other Cheddars with flavours that range from upfront, silagey and boozy to rich, savoury and mellow.

Morangie brie, a mould ripened brie made from cows milk at the Tain creamery in the Scottish Highlands.

Blue murder, again from Tain, this is a bold strongly flavoured blue cheese

Great with your Dessert

Pineau de Charantes—dessert wine
(100ml glass) £4.90
sweet and luscious with a hint of acidity

Perfect with Cheese

Ruby Port
(100ml glass) £4.70
Robust and full of vigour with ripe red fruits and a sprinkling of spice

Late Bottled Vintage Port (100ml glass) £5.50
Stacks of rich plummy fruit and a lovely sweet finish

Coffee and Tea

Cappuccino
£2.75

Regular or Decaf
£2.75

Espresso
£2.50

Tea Traditional or Herbal
£2.50

Liqueur Coffees

£6.50

Gaelic
with whisky

Calypso
with Tia Maria

Royale
with cognac

Irish mist
with Baileys

Highlander
with Glayva

Disaronno
with Amaretto

Baileys latte



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WE SOURCE OUR MILK AND CREAM AND BUTTER FROM A LOCAL LOTHIAN DAIRY -YESTER FARMS

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Our Suppliers

Campbells Prime Meat

When it comes to securing the best cuts of meat, we had to secure the best meat supplier. That is why we purchase all of our meat and fish from Campbells Prime Meat Ltd., a family run business that has been delivering the best cuts for over 100 years. With a reputation for “meating” excellent standards that dates back to 1910, Campbells Prime Meat has been delivering quality, consistency and excellent customer service since Thomas Campbell first opened his Queen Street store in 1915. To this day, Campbells still make their famous Haggis from an old family recipe (a closely guarded secret since 1911).

Campbells quality beef is sourced from Inverurie. Their pork is from Ardrossan in Ayrshire. And all their lamb products come from the best Scottish suppliers (mainly from the Borders). To ensure the perfect catch, Campbells’ fish buyer in Scrabster handpicks fish daily at the quayside from boats fishing in the North Sea and the Atlantic Ocean. It is how they ensure only the freshest, Scottish-landed fish are sold on to their customers. Committed to sustainability, they only use sustainable stocks and have MSC accreditation for stocking MSC herring, mackerel and haddock. They always buy demersal fish at a certain size, which allows the fish to mature and reproduce several times before being landed. And finally, they supply lobster from North Berwick in season.

Yester Farm Dairies

All of our milk, cream and yoghurt comes from Yester Farm Dairies, a family run, award-winning artisan dairy. Set on a beautiful farm, just outside the picturesque East Lothian village of Gifford and 25 miles south of Edinburgh, they produce a full range of top quality dairy products on their family farm, Yester Mains. Their products are pasteurised, packed, refrigerated and delivered as quickly as possible, to ensure only the freshest products reach their customers. But the real stars of the show are their cows. Their cows are very important to them, which is why they look after them so well and adhere to the highest environmental health standards.

Mark Murphy

When it comes to fresh fruit and vegetables, we buy all our produce from Mark Murphy’s, a family-run Scottish supplier of fresh produce. Established in 1981, they pride themselves on sourcing and supplying only the finest Scottish seasonally grown produce. In addition to their reputation for fairness, value for money and efficient, reliable services, they are also committed to supporting local farmers and producers whenever possible.

From the field straight onto our customers’ fork, we are committed to supporting the very best in local produce. We know that when it comes to serving the best in traditional Scottish food, the proof is in the pudding.

It is what makes the MP’s Bistro a favourite when it comes to places to eat in Edinburgh and ensures that great taste of Scotland our customers love.

