

# ANGELS SHARE

## SPARKLING

Why not begin your dining experience right, with a bit of well-deserved luxury? For over a quarter of a millennium, the House of Moët has been sharing the magic of champagne across the globe. Every glass overflows with the House's hallmark values of history, generosity, savoir-faire, success, boldness and elegance.



**Chandon Sparkling Brut**

flute 10.5



**Moët & Chandon Champagne**

flute 13.5

## STARTERS

<b>Chicken Liver Pate</b> Red onion chutney, mixed salad and oatcakes	6	<b>Soup of the Day (v)</b> Crusty bread with butter	5
<b>Ham Hock Terrine</b> Pickled mustard seeds, burnt onion relish and toasted brioche	7	<b>Veggie Haggis Pakoras (v+)</b> Irn Bru chilli jam	6
<b>Polenta Coated Salmon Fishcakes</b> Pesto, lemon puree and salad	7	<b>Braised Ayrshire Pork Belly</b> Stornoway black pudding bon bons and apple gel	8
<b>Cullen Skink</b> Smoked haddock, leek and new potato stew with a side of crusty bread	small 7 / large 12	<b>Macaroni Cheese (v)</b> Herb crusted	8

## MAINS

<b>Angels Share Steak Burger</b> Applewood cheddar, smoked bacon, whisky BBQ sauce and fries	13	<b>Innis &amp; Gunn Beer Battered Haddock</b> Tartar sauce, pea puree and fries	13
<b>Seared Scottish Salmon</b> Coconut curry broth, semi dried tomatoes, roasted squash and spring greens	14	<b>Scottish Rack of Lamb</b> Smoked aubergine puree, mint cucumber yogurt, roast sweet potato, pistachio spinach and harissa sauce	18
<b>Beef Haggis &amp; Whisky Sausages</b> Mash and caramelised onion gravy	12	<b>Artichoke Risotto (v)</b> Truffle perfume	12

## GRILL

*All our Tweed valley steaks are hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass and barley. The beef is then dry-aged on the bone for a minimum of 35 days which results in a tender and flavourful piece of meat.*

**225g Flat Iron** 19      **250g Ribeye** 25

Sauces - Blue Cheese / Béarnaise / Green Peppercorn

## SALADS

<b>Thai Beef Salad</b> Vermicelli noodles and sticky soya sesame dressing	12	<b>Angels Share Caesar Salad (v)</b> Caesar dressing, croutons, baby gem, hard boiled egg and shaved parmesan <i>Add chicken for 3.0</i>	10
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## SIDES

<b>Truffled Mushrooms (v)</b>	4	<b>Buttery Mash (v)</b>	4
<b>Roast Sweet Potato, Feta &amp; Spring Onion (v)</b>	4	<b>Roast Cauliflower Cheese (v)</b>	4
<b>Soya &amp; Sesame Spring Greens (v)</b>	4	<b>Fries (v)</b>	4

*If you have any food allergies, please inform your server. Full allergen information is available upon request. (v) Vegetarian (v+) Vegan*

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