

# ELEMENT

## WHILE YOU WAIT...

### BAKED CAMEMBERT BOARD 25.50

Fig and port chutney, confit tomato and garlic, rosemary salt, charcoal crackers, focaccia. **V**

### BREAD & BUTTER 4.95

Focaccia, honey butter. **V, VG\***

### SCOTTISH GRAZING BOARD 25.50

Scotch egg, haggis bonbons, whisky sauce, mini Scotch pie, Scottish cheeses, pickles, charcoal crackers.

## STARTERS

### HAGGIS BONBONS 7.95

Panko-crusted haggis, whisky peppercorn sauce, pickled mustard seeds.

### SCOTCH EGG 7.95

Panko-crusted black pudding Scotch egg, fig and port chutney.

### WARM ROASTED WINTER ROOTS 7.50

Citrus dressing, chilli oil, whipped vegan feta, pumpkin seeds. **VG, NGC**

### SCOTTISH SMOKED SALMON 11.00

Woven whisky glazed smoked Scottish salmon, crème fraîche, dill oil. **NGC**

### BUTTERNUT SQUASH SOUP 6.95

Roasted squash medley, apple, cinnamon crème, pumpkin seeds, bread, honey butter. **V, VG\*, NGC\***

## SALADS

### CHICKEN CAESAR 16.95

Gem lettuce, kale, focaccia croutons, pancetta crisp, Grana Padano, Caesar dressing, anchovies.

### CONFIT DUCK SALAD 17.50

Confit duck, Puy lentils, sweet potato, poached egg, beetroot, bitter greens, pickled mustard seeds, citrus herb vinaigrette. **V\*, NGC**

(SWAP DUCK FOR WILD MUSHROOMS TO MAKE IT VEGGIE)

## ELEMENT'S SET MENU

Enjoy a true taste of Scotland with our seasonal favourites!  
Available Monday to Friday, 12 to 5.30pm

2 courses £20 | 3 courses £27.50

## PIES

### STEAK PIE 16.50

Ale-braised Scottish beef shoulder with hearty root vegetables, encased in golden puff pastry. Served with your choice of creamy mash or chunky chips.

### BALMORAL PIE 16.50

Chicken breast in a mushroom cream sauce with caramelised onions, haggis and crispy pancetta, encased in golden puff pastry. Served with your choice of creamy mash or chunky chips.

## CLASSICS

### FISH & CHIPS 18.95

Cold Town Beer battered Peterhead haddock, chunky chips, minted pea purée, homemade tartare sauce, lemon.

### CHICKEN SUPREME 16.95

Mushroom and tarragon filling, creamy mash, seasonal vegetables, pan jus. **NGC**

### STEAK FRITES 24.50

8oz rump steak, skinny fries, winter greens, café de Paris butter, red wine jus, Blackthorn salt. **NGC**

### PAN-SEARED SEA BREAM 17.95

Sweet potato pavé, samphire, winter greens, lilliput capers and dill butter sauce, confit tomato and garlic. **NGC**

### BRAISED BEEF SHIN 19.95

Heritage carrots, creamy mash, parsnip crisp, confit tomato and garlic, pan jus. **NGC**

### RIGATONI WITH AUBERGINE & WILD MUSHROOM RAGU 15.95

Basil, pine nut pesto, vegan Parmesan. **V, VG\*, NGC\***  
(GLUTEN-FREE GNOCCHI AVAILABLE ON REQUEST)

## BURGERS

- SIGNATURE BURGER** 16.95  
6oz Scottish beef burger, toasted bun, roasted garlic aioli, rocket, maple BBQ, caramelised onions, red cheddar, candied bacon. **NGC\***
- PLANT BURGER** 15.95  
Impossible patty, vegan brioche bun, whipped vegan feta, rocket, fig and port chutney. **VG, NGC**

## SIDES

- CHUNKY CHIPS** 3.95  
Charred rosemary salt. **NGC\***
- TRUFFLE CHUNKY CHIPS** 3.95  
Truffle oil, Grana Padano. **NGC\***
- MAC & CHEESE** 6.25  
Three-cheese béchamel, truffle oil. **V**
- CHARRED GREENS** 5.95  
Café de Paris butter, pumpkin seeds, chilli oil **V, VG\*, NGC\***

## DESSERTS

- STICKY TOFFEE PUDDING** 8.25  
Brandy and vanilla bean custard. **V, NGC**
- CRANACHAN** 7.95  
Heather honeycomb, vanilla ice cream, whisky-infused whipped cream, honey oat crumble, raspberries. **V**
- TIRAMISU** 7.95  
The classic Italian dessert! **V, NGC**
- CHOCOLATE CHEESECAKE** 8.25  
Date caramel. **VG, NGC**
- TRIO OF ICE CREAM/SORBET** 6.95  
Ask your server for today's selection.

## KIDS MENU

10 year-olds and under

- CHEESEBURGER** 7.95  
Fries.
- MAC & CHEESE** 6.95  
Garlic bread. **V**
- WEE BATTERED HADDOCK** 7.95  
Fries.

## OUR FAMOUS SUNDAY ROAST

*Served every Sunday, from 12 until it's gone!*

- BEEF BRISKET ROAST** 20.95  
12 hour braised beef brisket, rosemary salt, roast potatoes, honey glazed root vegetables, braised red cabbage, Yorkshire pudding, red wine jus .
- MUSHROOM WELLINGTON** 18.95  
Mushrooms, vegetarian haggis, Savoy cabbage, vegan puff pastry, pumpkin seeds, roast potatoes, honey glazed root vegetables, Yorkshire pudding, mushroom and red wine jus . **VG**

### **V VEGETARIAN VG VEGAN NGC NON GLUTEN CONTAINING**

*\* dishes can be modified to accommodate respective diets  
(ie **NGC\*** can be modified to non-gluten containing)*

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.*

*A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.*

**element**  
of ROSE STREET