## THE ALBYN

BRUNCH	(Available 12 - 4pm Tues - Thurs & 10am - 4pm Fri, Sat + Sun)	
FULL SCOTTISH	RISE & SHINE £10.50 Smashed avocado, toasted English muffins, poached eggs, hollandaise sauce (Allergens: gluten, eggs, milk, sulphur dioxide)	
sulphur dioxide) VEGAN BREAKFAST£14.00	CLASSIC EGGS BENEDICT£10.50  Thick cut cured cooked ham, poached eggs, toasted English muffins, hollandaise sauce (Allergens: gluten, eggs, milk, sulphur dioxide)	
Vegan sausages, vegan haggis, roast tomato, baked beans, button mushrooms, avocado, sautéed potatoes, Albyn house toast (Allergens: gluten, sulphur dioxide)	HAM AND CHEDDAR CRUMPET	
LIGHT BRUNCH	W R A P S Served from 12 noon	
gluten, eggs, dairy, sulphur dioxide, milk)  WAFFLES  FRIED BUTTERMILK CHICKEN£12.50	CHIMICHURRI RIB-EYE STEAK£15.50 Flash grilled rib-eye steak, roasted red peppers, chimichurri dressing, crispy onions, rocket, skin on skinny fries (Allergens: gluten, soya, milk, sulphur dioxide)	
Fried buttermilk chicken, crispy bacon, maple syrup (Allergens: gluten, milk, eggs, soya)  CROQUE MONSIEUR£10.50	CHARGRILLED CHICKEN, BACON & CHEESE £13.50 Grilled chicken breast, bacon, cheese, tomato, lettuce, garlic mayo, skin on skinny fries (Allergens: gluten, soya, milk, sulphur dioxide)	
Gruyère cheese, cured ham, homemade béchamel (Allergens: gluten, milk, dairy, mustard, soya)  CROQUE MADAME £11.50  Gruyère cheese, cured ham, homemade béchamel, fried egg	GRILLED HALLOUMI£12.50 Grilled halloumi, smashed avocado, sriracha mayonnaise, pickled onions, gem lettuce, tomato, skin on skinny fries (Allergens: gluten, milk, sulphur dioxide, mustard, soya)	
(Allergens: gluten, milk, dairy, mustard, eggs, soya)	All wraps are served with skin on skinny fries or upgrade to	
STRAWBERRY & WHITE CHOCOLATE£11.50  Fresh strawberries, strawberry coulis, white chocolate sauce (Allergens: gluten, eggs, milk, soya)	Add Hand Cut Chips +£1.50 Add Truffle Parmesan Fries +£2.50 Add Cheesy Dirty Fries +£3.50	
S T A R T E R S		
Sharing is Caring	Something New	
HOMEMADE BREAD BASKET TO SHARE£8.50 Served with Edinburgh Butter Co. butter, balsamic and olive oil (Allergens: gluten, milk, sulphur dioxide, soya)	POTTED BEEF & BACON	
CHARCUTERIE PLATTER TO SHARE£21.00 Selection of cured meats, manchego cheese, artichoke hearts, balsamic onions, roasted red peppers, sunblush tomatoes, homemade	VEGETABLE SPRING ROLLS	
toasted focaccia (Allergens: gluten, soya, milk, sulphur dioxide)  VEGAN PLATTER TO SHARE£19.00  Garlic & chickpea hummus, crudités, balsamic onions, roasted	MAPLE AND WALNUT SALAD£12.50 Cos lettuce, candied maple walnuts, fresh apple, stilton, balsamic dressing (Allergens: milk, soya, nuts, walnuts, mustard)	
red peppers, roasted figs, beetroot and homemade toasted focaccia (Allergens: gluten, sesame, sulphur dioxide)	GRILLED VEGETABLE SALAD£9.50 Chargrilled aubergine, courgette, bell pepper, gem hearts marinated in chimichurri, pomegranate seeds	
BAKED CAMEMBERT TO SHARE£16.00 Served with homemade cob tear and share and Bakery Lane chilli jam (Allergens: gluten, milk, mustard, sulphur dioxide)	(Allergens: soya, sulphur dioxide)	
SEAFOOD SHARER£27.50 Chilli calamari, hot smoked salmon, garlic butter langoustine tails,		

TURN OVER FOR MORE STARTERS

smoked haddock scotch egg, dressed leaves, fresh lemon, tartar sauce

(Allergens: gluten, crustaceans, fish, milk, soya)

# THE ALBYN

STARTERS	Served from 12 noon - Kitchen Closes
Classics	
GARLIC & CHICKPEA HUMMUS£9.25 Garlic & chickpea hummus, crudités, focaccia crisps (allergens: gluten, sesame, soya)	GARLIC TEAR 'N' SHARE
FRENCH ONION SOUP£7.50  Chefs Signature: Gruyère crouton (Allergens: sulphur dioxide, milk, gluten, celery, soya)	CHILLI & HERB CRISPY SQUID
HAGGIS BON BONS£8.50 Breaded bites of Aberdeenshire haggis, whisky sauce (Allergens: celery, gluten, eggs, milk, sulphur dioxide)	CLASSIC CAESAR SALAD
CULLEN SKINK SCOTCH EGG	crustaceans, milk)  Add Chargrilled Chicken +£4.00  Add Jumbo Tiger Prawns (x3) +£7.50  Add Katsu Buttermilk Chicken +£4.50
KATSU BUTTERMILK CHICKEN TENDERS£9.50 Katsu mayonnaise, Asian slaw (3) (Allergens: eggs, gluten, milk, soya)	Add Kalsu Buttermiik Unicken +24.30
M A I N S	Served from 12 noon - Kitchen closes
Classic	Something New
BATTERED HADDOCK£18.00 Hand cut chips, crushed peas, tartare sauce (Allergens: gluten, sulphur dioxide, mustard, fish, soya)	ROAST COD£21.00 Whipped potato, lemon, and caper butter with sautéed seasonal greens (Allergens: fish, milk, soya, sulphur dioxide)
† ROASTED BREAST OF SCOTTISH CHICKEN £18.50 Crispy skin Scottish chicken breast, haggis bon bons, scallion crushed potato, roasted carrot, whisky sauce (Allergens: celery, gluten, milk, sulphur dioxide, soya)	SIRLOIN OF BEEF£26.50  7oz sirloin of beef, potato & black pudding dauphinois, charred baby leek, bone marrow gravy (Allergens: gluten, milk, soya, sulphur dioxide)
† HIGHLAND BEEF & BONE MARROW PIE £18.50 Scottish highland beef pie with bone marrow, encased in butter puff pastry, hand cut chips, roasted root vegetables (Allergens: gluten,	† OX CHEEK COTTAGE PIE £21.50 Rich slow cooked ox cheek ragu, pomme purée, mixed greens (Allergens: celery, milk, soya, sulphur dioxide)
milk, soya, sulphur dioxide)  THREE LITTLE PIGS£21.50  Parma ham wrapped pork fillet, stuffed with Stornoway black	CHICKPEA CHANA MASALA£15.00  Homemade garlic flatbread, cucumber raita, coriander rice, mango chutney (Allergens: gluten, soya, sulphur dioxide)
pudding, pork cheek croquette, cauliflower purée, roasted parsnip and beetroot, thyme jus (Allergens: gluten, milk, soya)	WILD MUSHROOM & CHESTNUT GNOCCHI £21.00 Tarragon potato gnocchi, sautéed wild mushrooms, mushroom velouté, toasted pine nuts (Allergens: eggs, milk, nuts, soya)
BETTER THAN EVER MAC & CHEESE  Choose from: The Albyn Classic Mac & Cheese	MISO GLAZED CAULIFLOWER STEAK£17.00 Black garlic purée, hasselback potatoes, crispy cauliflower, soy maple dressing ((a)) (Allergens: gluten, soya)
Truffle Mac & Cheese	VEAL MILANESE£24.50 Breaded veal escalope, parmesan, crispy basil, tomato salsa cruda linguine (Allergens: sulphur dioxide, gluten, soya, milk)
† AUBERGINE MOUSSAKA£14.50 Ratatouille and lentil ragu, sliced aubergine, soy and garlic white sauce	RUMP OF LAMB£22.00 Pea and asparagus fricassee, potato terrine, pea/mint purée, red wine jus (Allergens: milk, soya, sulphur dioxide)
served with sautéed garlic potatoes (Allergens: soya, sulphur dioxide)  KOREAN STYLE PORK BELLY	ROAST MONKFISH £23.50  Roast monk loin, sautéed potatoes, marinated grilled vegetables, cucumber raita dressing (Allergens: fish, milk, soya, sulphur dioxide)
MISO MARINATED COD£24.00 Braised pak choi, garlic and pickled ginger rice, maple and soy glaze, fresh coriander, spring onions (Allergens: fish, soy, sesame, gluten, sulphur dioxide)	POSH SCAMPI£24.00  Langoustine tails, tartare sauce, lemon, hand cut chips, crushed peas (Allergens: gluten, crustaceans, soya, sulphur dioxide)
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STARTERS & MAINS

### THE ALBYN

#### FROM THE GRILL

THE ALBYN BURGER.....£15.50

Flank & chuck steak burger, mature cheddar cheese, crispy bacon, homemade tomato relish, pickles, gem lettuce, brioche bun (Allergens: gluten, milk, sulphur dioxide)

GRILLED CHICKEN BURGER ......£15.50

Chicken breast, gem lettuce, tomato, garlic aioli, brioche bun (Allergens: gluten, eggs, soya)

SPICED MUSHROOM & BEAN BURGER .....£15.00

Homemade mushroom patty, house mushroom & tarragon ketchup, lettuce, tomato (Allergens: gluten, dairy, soya)

THE HIGHLANDER .....£16.50

Flank & chuck steak burger, bacon, cheese, black pudding, haggis & whisky sauce (Allergens: sulphur dioxide, milk, gluten, celery)

PEPPERED PAPPARDELLE FILLET......£29.00

60z grilled fillet steak, pappardelle pasta, peppered cream (Allergens: gluten, eggs, milk, soya, sulphur dioxide)

All burgers are served with skin on skinny fries or why not upgrade to...

Add Hand Cut Chips +\$1.50 Add Truffle Parmesan Fries +\$2.50 Add Cheesy Dirty Fries +\$3.50 80Z SCOTTISH FILLET.....£39.50

Including a choice of sauce (Blue Cheese, Pepper, Diane, Chimichurri) and a choice of crushed potatoes, hand cut chips or skin on skinny fries (Allergens: soya, milk)

12OZ RIB-EYE.....£39.50

Including a choice of sauce (Blue Cheese, Pepper, Diane, Chimichurri Sauce) and a choice of crushed potatoes, hand cut chips or skin on skinny fries (Allergens: soya, milk)

Add Jumbo Tiger Prawns (x3) + £7,50

(Allergens: crustaceans, milk, sulphur dioxide, mustard, soya)

#### S I D E S

Crushed Potatoes £4.00		
Mac & Cheese (Allergens: gluten, milk, mustard)£5.00		
Truffle Mac & Cheese (Allergens: gluten, milk, mustard)£6.00		
Hand Cut Chips (Allergens; soya)£4.00		
Sautéed Seasonal Greens, Garlic Butter, Sea Salt		
(Allergens: milk, celery)£5.50		
Creamed Cabbage & Bacon (Allergens; milk)£5.00		
Albyn House Salad (Allergens: sulphur dioxide, mustard)£4.00		
Onion Rings (Allergens: gluten, soya)£4.00		
Hot & Hostile Halloumi Fries		
(Allergens: milk, soya, mustard and celery)£7.00		
Cheesy Dirty Fries (Allergens: gluten, milk, soya, mustard)£7.00		

SUNDAY ROAST ROAST SIRLOIN OF SCOTTISH BEEF. £21.90 ROAST OF THE DAY £21.90 COMBINATION £23.00

All served with goose fat herb roasted potatoes, roasted roots, steamed broccoli, giant Yorkshire pudding, skirlie and lashings of gravy (Allergens: celery, gluten, milk, eggs)

VEGETARIAN ROAST .....£18.50

Baby crushed scallion potato, roasted root vegetables, giant Yorkshire pudding (Allergens: celery, gluten, milk, eggs) Remove Yorkshire pudding for vegan option)

#### EXTRAS & SIDES

Giant Yorkshire pudding	£1.00
Goose fat roast potatoes	£4.00
Cauliflower cheese	£4.00
Cabbage & bacon	£5.00
Honey glazed pigs	
in blankets	£4.00

DESSERTS

THE ALBYN STICKY TOFFEE PUDDING ....... £8.50

Simpsons of Buckie vanilla ice cream (Allergens: gluten, milk, eggs)

VEGAN DARK CHOCOLATE TART ...... £8.50

Vegan caramel ice cream ( (Allergens: gluten, soya)

PEACH AND RASPBERRY MILLE-FEUILLE ...... £8.50

Citrus pastry cream, fresh raspberries, roasted peaches, raspberry sorbet (Allergens: gluten, eggs, milk, soya)

BAKED WHITE CHOCOLATE

& PASSION FRUIT CHEESECAKE ...... £8.50

Honeycomb, orange sorbet (Allergens: gluten, eggs, milk, soya)

STRAWBERRY & ELDERFLOWER MOUSSE .. £8.50

Homemade shortbread, vanilla ice cream (Allergens: gluten, eggs, milk, soya, sodium metabisulphite)

RUM & RAISIN BABA.....£8.50

Rum soaked baba, roasted pineapple, rum gel, coconut sorbet (Allergens: gluten, eggs, milk)

THE GOURMET CHEESEBOARD(to share) ......£14.50

Cheeses from around the world and across the road.

Scottish oatcakes and homemade tomato chutney (Allergens: gluten, mustard, sulphur dioxide, milk)

SELECTION OF ICE CREAMS

& SORBETS.....£2.50 PER SCOOP

from Simpsons of Buckie (Allergens: milk, eggs)

DESSERT WINES

BTL / 50ML

Served all day Sunday

LFE LATE HARVEST SAUVIGNON BLANC,

VIOGNIER 37.5CL .....£20.00 / £4.00 Central Valley, Chile

FONSECA BIN 27 RUBY PORT ......£45.00 / £4.50

Portugal

\* Subject to market availability † Please allow up to 25mins cooking time

Vegan, Vegetarian, Gluten Free, Gluten Free Option

Please speak to a member of staff for more information on dietary/allergy requirements.