

STARTERS

Beef Carpaccio Pink peppercorn, basil pesto, pickled radish and fennel salad	7	Black pudding Stornoway, caramelised apple, red cabbage, raspberry vinaigrette	6	Salmon Edinburgh gin cured, baby capers, pickled shallots and radish	7
Confit rabbit Sweet potato, glazed baby beetroot, carrot and star anise puree	7	Cullen Skink Smoked haddock, chives, shallots, diced potato in a garlic cream.	6.5 / 12	Beetroot Salad feta and walnut, dressed with balsamic	5.5 / 10

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 & 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.

Ribeye 230g	22	Sirloin 230g	22	Rump 250g	24
Choose a sauce: Peppercorn, Blue Cheese or Béarnaise			Add Garlic King Prawns 4		

BURGERS

Aberdeen Angus Steak Lettuce, gherkins, onion marmalade, bacon, smoked Applewood cheese	12.5
Portobello Mushroom Burger Halloumi, lettuce, red pepper, basil pesto	11.5

SANDWICHES

Available, Monday - Friday, 12pm - 5pm

Angels Share Chicken Club Sandwich On toasted white or brown bread	9
Flat Iron Steak With melted cheese, red onion and Dijon mayo	10

MAINS

Daily set menu also available, Monday - Friday, 12pm - 5pm

Haddock Innis and Gunn beer batter, chunky chips and garden peas	12	Lamb Herb crusted 3 bone rack, claphot mash, wilted greens and port jus	19	Chicken Haggis, neeps and tatties, glazed vegetables and Laphroig whisky cream	12
Beef Shin roulade, red cabbage, baby carrots and potato fondant	13	Risotto Wild mushroom, roast chestnut, truffle oil and crispy leeks	10.5	Pork Chop, watercress, wholegrain mustard mash, pink peppercorn butter and heritage tomatoes	13

SIDES

All 3.5

- Bacon Parmentier Potatoes
- Cauliflower Cheese
- Pulled Pork Macaroni
- Superfood Greens
- Fries/Devils Fries
- Baby Carrots, Cumin and Orange Butter

DESSERTS

Sticky Toffee Pudding Toffee sauce and Mackie's dairy ice cream	6	Chocolate Drambuie Mousse With orange sorbet and Oreo crumb	7
Banoffee Pie With Chantilly cream and chocolate shavings	6.5	Selection of Scottish Cheeses With oatcakes, chutney, grapes and celery	8
Lemon Posset With fresh Scottish raspberries and butter shortbread	6	Mackie's Dairy Ice Cream Selection With homemade shortbread	5.5

STEAK TUESDAYS FOR 2

Every Tuesday from 12pm-10pm

2x 230g Flat Iron Steaks with chips & a choice of sauce, plus a bottle of Long Beach Chenin Blanc or Ochagavia Merlot	35
2x 230g 35-Day Aged Rib Eye Steaks with chips & a choice of sauce, plus a bottle of Long Beach Chenin Blanc or Ochagavia Merlot	49

SUNDAY ROAST

Available Sundays only

Roast Rib Eye 35 Day Aged	13
Roasted Bone-On Chicken Supreme	11
Sharing Whole 3 or 5 Bone Rib of Beef Must be pre-ordered 3 days in advance Minimum 10 people	20pp

Please inform your server if you have any food allergies.

ANGELS SHARE



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