

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
Soup of the Day Ciabatta bread and butter	5.5	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

MAINS

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

Whiting Innis and Gunn beer batter, chunky chips and garden peas	12	Lamb Herb crusted loin on the bone with rosemary mash, wilted greens and port jus	19	Chicken Haggis, crushed baby potatoes, glazed baby carrots and Laphroig whisky cream	12
Beef Shin roulade, red cabbage, baby carrots and potato fondant	15	Risotto Sundried tomato, butternut squash, kale and parmesan	10	Salmon Braised leek, sauteed baby potato and hollandaise sauce	14

SIDES

Bacon Parmentier Potatoes	3.5
Pulled Pork Macaroni	3.5
Buttered Greens	3.5
Fries/Devils Fries	3.5
Side Salad	3.5
Bread and Oils	3.5

SANDWICHES

Served with chips and a salad garnish. All also available as a wrap.

Steak and Onion With rocket and Dijon mayo	9.5	Chicken Club Brown or white bread	8
Goats Cheese Caramelised red onion, sundried tomato and rocket	8	Smoked Salmon Avocado, dill creme cheese, cucumber and rocket	8.5

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
Shortcake Sunday Caramel shortcake, ice cream and highland butter shortbread	6.5	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.

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