



Tea Time 5pm till 10pm

By the way... everything is cooked from scratch in our wee kitchen with fresh ingredients for optimum flavourage & may take a wee bit longer than a bing!

Pre-orders are welcome for larger groups or those with not much time on their hands!

Please bear in mind... although we don't put nuts in everything, we can't guarantee they're not in everything (if yeh ken what ah mean?)

As you may notice, we use 'happy' (free range), seasonal, local & sustainable produce where ever possible because it tastes really, really good & is better for you & we can sleep at night knowing we tried!

Allergies menu KEY

V = Vegetarian N = contains Nuts

NG = No Gluten containing ingredients

P = Pescetarian D = Dairy free

VEGAN = please ask for separate menu

****anything with a star, ask for details***

****Due to varying degrees of allergies we advise that you check with our staff for any specific concerns***

Any dietary requirements or allergies should be brought to our attention at the earliest opportunity

We use various produce on site & CANNOT 100% guarantee for extreme allergies

A 10% discretionary service charge is added to tables of 7 or more with all tippage going to the "Rosey Team" ta very much x

Wee bits & bobs tae start you off...

Souper Douper Soup 3.95 *V, NG*, D**

A wee bowl of today's tasty soup flavour served up with a slice of homemade bread & a chunk 'o' butter

Chunky Cullen Skink 5.50 *P, NG**

Traditional Scottish creamy fish soup with generous chunks 'o' naturally smoked haddock, leeks & tatties served with a slice of homemade bread & butter

Leith-al Egg 5.95

Locally snared haggis coated free range egg with a crusty coating served with a fruity broon sauce

King Pil Pil Prawns wee 6.95 BIG 8.95 *P, D, NG**

Garlic, chilli & smoked paprika tossed King prawns with a side salad & homemade bread to dip in the fragrant olive oil

Tasty Terrine 5.50 *D, NG**

Chunky ham hock terrine with our own piccalilli & homemade seeded oatcakes

Oh my Dhal-ing wee 5.50 BIG 8.95 *V, NG*, D**

Spicy lentil dhal with butternut squash, tomato & green beans & topped off with tarka. Served with homemade flatbread & herby yoghurt

Pair of Platters V 10.95 M 11.95 *NG*, N**

Choice of platters each served with Moroccan hummus, grilled goats cheese, baba ganoush, seeded oatcakes, homemade flat bread & crunchy rye crisps

Veggie... *Spicy lentil dhal & beetroot bonbons with tzatziki*

Meaty... *Smoked Scottish salmon & ham hock terrine with piccalilli*

Platters are great to share between two or have 2 platters served on a cake tier for more ;)

Tea time meals tae fill yer belly...

Spring has sprung Salad 8.95 *V*, NG*, N*, D**

Ribbons of courgette, Buffalo mozzarella, lemon, rocket, mint, shards of parmesan, toasted almonds & croutons

Lovely Lamb 14.95 *NG*

Roasted rump of lamb served pink with a goats cheese, tattie & aubergine gallette & a red pepper basil sauce

Scrumptious Sea Bream 12.95 *P*

Pan fried fillet of Sea bream with king prawns, purple sprouting broccoli, roasted tatties & lemon butter sauce

Return of the Mac 9.95 *Go Veggie & save 100 pennies*

Marshall's Scottish macaroni in a lightly truffled triple cheesy sauce with sautéed leeks, smoky bacon & a grilled cheesy herby crust served in a hot skillet!

Moroccan Chicken 12.95 *NG*, D**

Braised chicken leg with Moroccan spices, Kalamata olives & preserved lemon with a chickpea & veggie couscous

Royalè with Cheese 10.95 *NG*, D*, P*

Seared minced beef & pork belly burger with Scottish mature cheddar, tomato relish, beef tomato & lettuce in a toasted homemade seeded bun topped with a sweet dill pickled gherkin & served with double dipped chips

Additions for a £1... Streaky bacon or Stornoway black pudding

Or for 50 pennies... add a fried happy egg or jalapenos

Saucy Steak 15.95 *NG*

8oz flat iron steak cooked in a wild mushroom & Madeira sauce. Served with double dipped chips & seasonal green veggies

Barry Beetroot Burger 9.95 *V, NG*, D**

Tasty beetroot patty bursting with herbs, stuffed with rocket, beef tomato & tzatziki in a toasted homemade seeded bun & served with double dipped chips

And for afters...

Pretty in Pink Panna cotta 5.95 NG*, N*

Yorkshire rhubarb jelly with vanilla panna cotta, rhubarb jam & almond biscotti

Luscious Layer Cake 5.95 V, N

Moist carrot & walnut sponge cake with layers of vanilla cream cheese frosting topped off with crunchy oaty biscuits & orange sorbet

Sticky Toffee Banoffee 5.95 V

Steaming rich banana & date pudding served with a scoop of vanilla ice cream & caramelised bananas with a toffee sauce

Choccy Fondant 6.95 V

Rich Belgian dark chocolate fondant baked to order with mango sorbet & a scoop of vanilla ice cream

Cheese Please 5.95 NG*, UP

Strong & nutty Mull of Kintyre cheddar from the happiest cows in Scotland! Fed on organic grass & the fermented whisky grains from Tobermory distillery Served with homemade seeded oatcakes, fresh apple & quince paste

Fancy a cheeky wee glass of Neipoort Ruby 'Dum', Tawny 'Dee', Colosia Pedro Ximenez or Buckfast?

Perfect partners for cheese or just because!

Ave an Affogato! 2.75

A sophisticated finale by drowning a scoop of creamy vanilla Scottish ice cream with a shot of Italian espresso

Give it a boozy boost by adding one of our many liqueurs... Amaretto, Frangelico, Bailey's, Patron XO, Napoleon Mandarin or Pedro Ximenez (to name but a few ;)