



1802  
LOUNGE



## SMALL PLATES

<b>Selection of Breads</b>	6.50
award-winning white and brown sourdough breads, Edinburgh cultured butter 🍷	
<b>Handmade Haggis Scotch Egg</b>	8.50
brown sauce	
<b>Pork and Apple Sausage Roll</b>	7.50
burnt apple purée	
<b>Cullen Skink</b>	8.00
smoked haddock, leek and potato chowder, sourdough bread	
<b>Heritage Beetroot Salad</b>	7.50
whipped Crowdie (soft Highland cheese), candied walnuts, chive oil 🍷	
<b>Scottish Smoked Salmon</b>	11.50
celeriac rémoulade	
<b>Crispy Coated Squid</b>	8.50
garlic and lemon aioli	
<b>Shaved Hard Italian-Style Cheese and Truffle Fries</b> 🍷	6.00

## SANDWICHES

Available until 5:30pm

All sandwiches are served on sourdough bread and come with root vegetable crisps

<b>Smoked Salmon, Whipped Crowdie, Dill</b>	10.00
<b>Chicken, Chorizo, Mozzarella, Tomato, Basil Leaves, Pesto</b>	9.00
<b>Cheddar, Pickle, Sliced Tomato, Salad Leaves, Red Onion, Mayonnaise</b> 🍷	9.00
<b>Roasted Portobello, Caramelised Onions, Truffle Mayonnaise, Wild Rocket</b> 🍷	9.00

🍷 vegetarian 🌱 vegan

Gluten free dishes are available, please ask your server for more information. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.

## LARGE PLATES

<b>Smashed Beef Burger</b>	18.50
Cheddar cheese, gherkin, 1802 house sauce, brioche bun, fries	
<b>Deep-Fried Peterhead Haddock</b>	19.50
fries, mushy peas, tartare sauce, lemon wedge	
<b>Creamy Wild Mushroom Gnocchi</b>	17.50
leeks, garlic, hazelnuts, blue cheese, shaved hard Italian-style cheese 🍷	
<b>Caesar Salad</b>	14.50
lettuce, buttered sourdough croutons, Caesar dressing, shaved hard Italian-style cheese, anchovies	
<b>Pan-Fried Garlic and Herb Chicken Schnitzel</b>	18.00
fries, garlic butter, wild rocket, shaved hard Italian-style cheese	
<b>Prawn, Crab and Chilli Linguine</b>	18.00
garlic, cream, olive oil, chilli flakes, fresh herbs, ciabatta crostini	

## LOCAL FOOD HEROES

### *Mellis*

*For over 30 years, Edinburgh's Mellis cheesemongers blend tradition with modern technology to preserve and advance the unique characteristics of artisan farmhouse cheeses.*

### *Welch Fishmongers*

*Since 1959, traditional fishmongers Welch have proudly supplied Edinburgh with sustainably sourced fish and shellfish from the North Sea and Scotland's rivers and lochs.*

### *Company Bakery*

*Founded in Edinburgh by friends passionate about real bread, Company Bakery's mission is simple: to craft award-winning sourdough using traditional methods and sustainable practices.*

### *Campbells*

*Since 1910, family-owned Campbells in Linlithgow have supplied top eateries with the finest and freshest hand-cut meat that adheres to the highest standards of animal welfare and sustainable farming practices.*