



1802
LOUNGE & GRILL



FOR THE TABLE

Selection of Breads award-winning white and brown sourdough breads, Edinburgh cultured butter 	6.50
Marinated Olives sourdough bread 	6.50

SMALL PLATES

Honey and Whisky-Glazed Chicken Thigh neep purée, toasted oats, whisky mustard jus	8.00
Crispy Cauliflower with Toasted Almonds smoked red pepper romesco dip 	8.00
Cullen Skink smoked haddock, leek and potato chowder, sourdough bread	8.00
Haggis Bon Bons whisky and peppercorn sauce  option available	8.50
Traditional Whipped Crowdie soft Highland cheese, Highland oatcakes, homemade pickles 	8.00

Crispy Coated Squid garlic and lemon aioli	8.50
Portobello Mushroom Fries jalapeño ranch dressing 	7.50
Pan-Fried King Prawns white wine, garlic and parsley butter	13.50
Scottish Smoked Salmon celeriac rémoulade	11.50
Heritage Beetroot Salad whipped Crowdie (soft Highland cheese), candied walnuts, chive oil 	7.50

SIDES

Fries 	5.50
Shaved Hard Italian-Style Cheese and Truffle Fries 	6.00
House Seasonal Salad 	5.00
Mini Caesar Salad	5.50
Sautéed Tenderstem Broccoli, Almonds, Lemon Butter 	6.50
Onion Rings 	5.00

GRILLS

8oz Fillet Steak fries, mini Caesar salad, shaved hard Italian-style cheese	39.95
8oz Sirloin Steak fries, onion rings, flat mushroom, tomatoes	34.95
add King Prawns	6.00
add Peppercorn Sauce	4.00
11oz Salt and Pepper Pork Tomahawk fries, onion rings, flat mushroom, tomatoes	28.00
Buffalo Chicken Fillet Burger grilled chicken, buffalo sauce, pretzel bun, fries	18.50
Smashed Beef Burger Cheddar cheese, gherkin, 1802 house sauce, brioche bun, fries	18.50

LARGE PLATES

Deep-Fried Peterhead Haddock fries, mushy peas, tartare sauce, lemon wedge	19.50
Creamy Wild Mushroom Gnocchi leeks, garlic, hazelnuts, blue cheese, shaved hard Italian-style cheese 	17.50
Monkfish, Tomato and Coconut Curry coriander, chilli, basmati rice  option available	19.50
Classic Crayfish Roll crayfish, lemon mayonnaise, lettuce, toasted brioche, fries	18.50
Pan-Fried Garlic and Herb Chicken Schnitzel fries, garlic butter, wild rocket, shaved hard Italian-style cheese	18.00

Caesar Salad lettuce, buttered sourdough croutons, Caesar dressing, shaved hard Italian-style cheese, anchovies	14.50
Prawn, Crab and Chilli Linguine garlic, cream, olive oil, chilli flakes, fresh herbs, ciabatta crostini	18.00
Pan-Fried Salmon crispy-skinned salmon, buttery crushed potatoes, tenderstem broccoli, lemon and caper butter	25.50
Monkfish Scampi fries, peas, tartare sauce	21.00

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.

 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.