

TATHA

BRUNCHY | LUNCHY

Available 10.00am – 3.00pm

SMOKED PERTSHIRE SALMON ROYALE £8.50

poached eggs, spinach and chives on a poppy seed muffin

OPEN BREAKFAST BURRITO £8.00

Puddledub sausage and streaky bacon, scrambled Borders eggs, smoked cheddar and beans

CHOCOLATE BRIOCHE FRENCH TOAST £7.75

Nutella, candied pear and cinnamon sugar with whipped mascarpone cream (v)

SWEETCORN FRITTERS £7.50

crushed avocado, toasted seeds and chilli jam (v)

SALT BEEF & GRUYERE SANDWICH £9.50

house pickles and mustard mayo on rye bread with slaw and skin on fries

AGED HAM & CHEDDAR FOCACCIA £8.50

heritage tomatoes and house brown onion ketchup with slaw, and skin on fries

CHARGRILLED CHICKEN BAGEL £9.25

Puddledub bacon, avocado, fried egg and tomato with slaw and skin on fries

ROAST CAULIFLOWER FLATBREAD £8.75

pistachios, Kalamata tapenade, avocado and frisee lettuce (vg)

CHICKPEA TAGINE FLATBREAD £8.75

aubergine puree, minted spinach and goats curd (v)

SOUP £5.00

soup of the day with house bread

SIDES

12.00pm - Late

ROSEMARY SKIN ON FRIES (vg) (gf) £3.00

MANCHEGO TRUFFLE SKIN ON FRIES (v) (gf) £4.00

ROASTED CAULIFLOWER
peppercorn sauce and pecorino (v) £4.50

LEAF & HERB SALAD
orange mustard dressing (v) (gf) £4.50

POACHED QUINCE SALAD
dolcelatte, bitter leaves and walnut (v) (gf) £4.50

BROCCOLI
garlic shavings, sherry vinegar and toasted nuts (vg) (gf) £4.50

HOUSE BREAD (vg) £4.00

STARTERS | SHARERS

12.00pm - Late

CANNELLINI BEAN & LEEK ANTIPASTO

baba ganoush, broccoli pesto, chargrilled tenderstem, red pepper jam and homemade sourdough bread (vg)

EAST COAST PEA HUMMUS

green garlic, olives, roasted walnuts and homemade sourdough crostini (v)

71 CHEESY TOAST

smoked applewood and provolone cheese on a homemade Brewing 71 IPA sourdough with aioli and brown onion ketchup (v)

POPCORN SHRIMP

mango aioli, jalapeno puree and samphire

DIY GEM WRAPS

Puddledub bacon, prawns, West Coast crab, avocado and thousand island dressing (gf)

PERTSHIRE SALMON

Dundee Gin & marmalade cured, with kilner jar trout, house pickles, candied beets and Bannockburn bread

CONFIT DUCK WINGS

vadouvan & kaffir lime glaze, roasted cashew nuts and sambal chilli aioli (gf)

PORK CHEEKS

caramalised with kimchi, peanuts, pak choi and chargrilled pineapple (gf)

(gf) Gluten Free (v) Vegetarian (vg) Vegan

Please speak to a team member for any allergy advice.

We do not add a service charge to your bill. 100% of any tip that you leave your service staff member(s) are fully retained by them or distributed by them amongst their colleagues according to their wishes. Please note that currently we can only accept cash tips, we aren't able to add them to a card payment, apologies for any inconvenience.

MAINS

12.00pm - Late

PULLED MUSHROOM TACOS

pico de gallo, leaves, sour cream and pink onion (vg)

SMOKED BURRATA SALAD

olive soil, heritage tomatoes, rosemary, scorched garlic and ash bread croutes (v)

BOUILLABAISSE & CROUTES

Tay mackerel and salmon, East Coast cockles, mussels and prawns, with rouille

ARBROATH SMOKIE TART

leeks, smoked Anster cheese, chives and salad

SCRABSTER HADDOCK

71 Brewing IPA beer batter, chips, brown sauce, mushy peas and caper mayo

CHARGRILLED PUDDLEDUB BUFFALO STEAK

bone marrow mash, rocket and tellicherry pepper (gf)

CRISPY FRIED EAST LOTHIAN CHICKEN

honey butter corn bread, maple chilli syrup, crushed avocado, smoked paprika mayo and tomato relish

MACSWEEN'S HAGGIS GNOCCHI

seed mustard, neeps, mull cheddar and leeks

DESSERT

12.00pm - Late

TATHA ETON MESS £6.00

Yuzo & Blairgowrie raspberries with white chocolate and quinoa toffee (v)

CHOCOLATE DATE CAKE £7.00

cashew nut brittle, popcorn ice cream and candied berries (vg)

V&A CARROT CAKE £6.00

crème fraiche (v)

COX APPLE TARTE TATIN £8.00

salted peanut ice cream (v)

JANNETTA'S VANILLA ICE CREAM £6.00

salted caramel espresso and honey cinder (v) (gf)

SCOTTISH CHEESE BOARD £12.00

bread, house pickles and marinated smoked vegetables