

Sample Menu

Vegetable Soup of the Day (V) (GF)

Cock-a-Leekie Soup

Rare Breed Scottish Borders Pork shoulder and Chicken Terrine, with brandy sultanas, piccalilli & veal jus (GF)

Shetland Smoked Salmon, with salty potatoes, homemade tartare sauce, pickled cucumber strips & fennel salad (GF)

Fine Highland Blue Murder Cheese salad, with red wine-poached pear, caramelised walnuts, watercress, celery, grapes, honey and sultana vinaigrette (V)(GF)

6 hours Roasted Skinless Ayrshire Pork Belly, with parsnip and nutmeg puree, Stornoway black pudding, gin poached baby apples, sweet potato fondant, red wine and juniper berry reduction (GF)

Slow braised blade of Scottish Beef, with mini Yorkshire pudding, roasted root vegetables, horseradish and beetroot mash, curly kale, Virginia bacon sauce (GF)

Pan roast corn fed French Chicken supreme, with Jersey Royal leek & bacon crushed potatoes, pea puree, braised baby gem lettuce and basil oil (GF)

Grilled Scrabster Hake filet, with kale, breadcrumb and parmesan, chorizo sautéed potatoes, tomato and harissa sauce, gremolata (GF)

Wild Mushroom Risotto, with beetroot leaf and parmesan salad, burnt butter sage dressing (GF) (V)

Raspberry and White Chocolate Cheesecake

Lemon Tart, with raspberry coulis

Vanilla and Fruit Panna Cotta, with almond shortbread (GF)

Beetroot and Chocolate Cake, with vanilla ice cream (GF)

A La Carte - 1 course - £15 | 2 courses - £20 | 3 courses - £24

Party Menu (includes a glass of prosecco) - 2 courses - £24 | 3 courses - £28

Dishes are subject to change. This is a sample menu only. Please request our menu via email from edinburgh@thejamhouse.com to place a food pre-order, and advise us of any allergies.

****groups of 10 people or more will be subject to a mandatory 10% service charge****

