



Takeaway menu ~ £30 per person

Homemade Bread with chive and chervil dip and olive oil and balsamic

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Whipped goats' cheese, roasted beetroot, marinated beetroot,
Frizzy lettuce and crostini

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Duck confit terrine, orange, beetroot and watercress salad,
Pickled vegetables and rémoulade

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Venison and braised vegetables casserole, with creamed potatoes

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Cod en papillote, ratatouille, sautéed heritage potatoes,
Basil pesto, parmesan crisp and gremolata

Desserts are for 2 sharing with pre-dessert

Sticky toffee pudding with butterscotch sauce

Plum crumble with praline ice cream

Selection of Celtic cheese from I.J. Mellis, quince and crackers

(Isle of Mull Cheddar, Cooleeney, Durrus, Anster, Auld Locknagar, Hebridean
Blue and Auld Reekie)

Sides £3

Sauteed heritage potatoes

Braised red cabbage

Creamed potatoes

Added cheese course for £10

Additional dessert order for 2 sharing £10

To make an order please call Tues/Wed/Thurs, 12-2pm or email

jane@thestockbridgerestaurant.co.uk

**Orders to be picked up THUR/FRI /SAT 4PM-6PM please allow 24hr notice from
order to collection.**

Orders of dessert with ice cream will need to be stored in freezer as soon as possible
once delivered or collected.

Delivery can be arranged on request basis for city centre £5 charge

the stockbridge restaurant

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Store your items in fridge and consume preferably on collection day or within 2 days (remove any crackers /crostini's and store in airtight container) ice cream must be stored in freezer.

Cooking Instructions

Duck confit

Bring duck up to room temperature, put on a plate

Goats cheese

Bring up to room temperature, put on a plate

Cod

- Put potatoes and ratatouille in the oven for 20 mins at 190C/ Gas 5.
- Place the cod in the oven for 10 mins at same temperature.
- Drizzle gremolata over fish when cooked.

Venison

- Place both containers in oven for 20 mins at 190C/ Gas 5.
- Make sure it's piping hot when removed.

Sticky toffee pud

- Place in oven for 10 mins, 190C/ Gas 5.
- Heat sauce in microwave for 30 seconds.

Plum crumble

Sprinkle the crumble topping over the fruit then place in oven for 25 mins 190C/ Gas 5.

Allergens

Duck ~ Dairy, gluten, alcohol, celery, eggs, mustard

Goats cheese ~ Dairy, gluten, alcohol

Cod ~ Fish, dairy, nuts

Venison ~ Celery, alcohol, dairy

Sticky toffee ~ Gluten, dairy, eggs

Plum crumble ~ Gluten, dairy, nuts

Pre-dessert ~ Gluten, dairy, gelatine
Cheese ~ Dairy, gluten, nuts, cereals







