

BRUNCH

8am - 3:30pm

brunch cocktails

mimosa | 8.5

espresso martini | 8.5

prosecco | 8

bloody mary | 12

from the pan

the full scottish | 22

haggis, two pork sausages, smoked streaky bacon, black pudding, grilled tomatoes, mushrooms, house baked beans, poached eggs, tattie scone & sourdough toast

mediterranean morning | h | 20

halal sausage, 2 fried eggs, halloumi, mushrooms, beans, grilled tomato, spinach and sourdough or flat bread

the wee scottish | 18

pork sausage, smoked streaky bacon*, grilled tomato, house baked beans, poached eggs & sourdough toast.

*swap for avocado or halloumi (v)

eggs à la société

eggs benedict | 16

two poached eggs served on foccacia with crispy streaky bacon & topped with hollandaise, chives & watercress

eggs florentine | v | 15

two poached eggs served on foccacia with spinach & topped with hollandaise, chives & watercress

eggs royale | 19

two poached eggs served on foccacia with smoked salmon & topped with hollandaise, chives & watercress

on toast

avo chilli | ve | 17

smashed avocado, vegan feta, chilli oil, dukkah & watercress on sourdough toast

the highlander | 20

scottish smoked salmon, poached eggs & cottage cheese, topped with chives, safflower & watercress on sourdough toast

what a funghi | v | 17

sautéed miso mushrooms, poached eggs, garlic confit on sourdough bread with truffle oil

brioche french toast | 17

with a choice of toppings

bowls

shakshuka | v | gf | 16

our homemade shakshuka base topped with 2 fried eggs served with flat bread

granola bowl | v | 16

greek yogurt, seasonal fresh fruit, berry compote, homemade nut crumble, pumpkin spice & maple syrup

turkish eggs | v | 15

creamy garlic & herb yogurt, two poached eggs, dukkah, chilli oil & pea shoots, served with your choice of toasted bloomer or flatbread

green goddess | ve | gf | 18

mixed greens, cucumber, olives, courgette ribbons, broccoli, avocado, vegan feta, pea pesto, lemon oil, sunflower & pumpkin seeds - add chicken + £2.5

chicken caesar salad | 19

chicken breast, crispy bacon, parmesan, croutons, romaine lettuce, caesar dressing

*swap chicken for halloumi (v)

sandwiches

the mama club | 19

chicken mayo, bacon, parmesan, avocado, rocket & boiled egg served in sourdough or a wrap

halloumi wrap | v | 17

grilled halloumi, pea pesto, cherry tomatoes, cucumber, jalapeños, dukkah & rocket

steak baguette | 19

scottish bavette steak, rocket, caramelised onion, mustard aioli and veg crisps - add fried egg + £1.5

chicken and avocado | 18

chicken mayo, bacon, avocado, rocket and lemon oil

halloumi | v | 17

grilled halloumi, pea pesto, cherry tomatoes, cucumber, jalapeños, dukkah & rocket

An optional service charge of 10% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you would like it removed, you need only ask) If you have any food allergies or dietary requirements please let us know. Our kitchen aims to use all fresh ingredients and whilst we strive to reduce cross-contamination we cannot 100% guarantee this. @society.edinburgh | www.societyedinburgh.com | card payment only

DINNER MENU

Aperitifs & Spritzes

Hugo Spritz £12 Old Fashioned £12 Aperol Spritz £12 Prosecco £6

Small Dishes

Bread & Olives (for 2) £8

Home made focaccia bread served with gordal olives marinated in orange and tarragon, balsamic and olive oil for dipping

Haggis Bon Bons £12

Haggis and Stornoway black pudding with smoked apple and cheese bon bons, served with whisky sauce

Smoked Salmon Carpaccio £14

Pressed smoked salmon, pickled shallots, capers, compressed cucumber, jalapeños and dill, citrus dressing, whipped cream cheese. Served with warm, house made focaccia.

Salads

Society Caesar Salad £19

Panko fried chicken, baby gem lettuce, caesar dressing, parmesan, croutons. Choose to add on bacon (free)

Summer Harvest Salad £17

Peach, fig, feta, charred tenderstem broccoli, blanched new potatoes and French vinaigrette.

Green Goddess £18

Baby spinach, rocket, mustard leaves, lettuce, cucumber, olives, courgette ribbons, broccoli, avocado, vegan feta, pea and cashew nut pesto, lemon oil, sunflower & pumpkin seeds.

Chef's Special

Our head chef and evening team prepare a new special every few days. Please ask your server for more information.

A discretionary 10% service charge will be added to your bill. Every penny goes to our service and kitchen teams. If you'd prefer it removed, just let us know. Please inform us of any allergies or dietary requirements. While our kitchen uses fresh ingredients and we take care to minimise cross-contamination, we cannot guarantee an entirely allergen-free environment.

Large Dishes

Steak Frites £22

Flat iron steak, frites. Choose peppercorn, béarnaise or chimichurri sauce. served medium rare unless otherwise asked.

Moules Frites £19

Steamed Shetland mussels, frites. choose either Nduja, shallot and cider sauce or classic marinière (white wine, cream, garlic, parsley). Add rosemary focaccia £2

Poulet Frites £19

Charred half-spatchcock chicken, sweet and spicy house marinade, finished with café au lait sauce, frites and dressed green leaves

Butcher's Reserve Burger £24

Limited to 10 per evening. 45 day aged chuck and brisket, enriched with rib fat and bone marrow, Monterey Jack, beer and beef fat onions, house sauce, lettuce, and pickle on a toasted sesame brioche bun. Served with frites.

Cauliflower Steak Frites £18

Harissa marinated and charred cauliflower steak, chimichurri sauce, frites, and dressed green leaves

Sides

Frites £5

Truffle & Parmesan Frites £6.5

Small Caesar Salad £6.5

Tender stem Broccoli £7

Confit Garlic Aioli £2

