



4th Floor, The Edinburgh Grand,
42 St Andrew Square, Edinburgh, EH2 2AD



Whipped truffle goat cheese	£3
Ragstone goat's cheese, crostini	
Oysters	£3 each
Mignonette, lemon	
Marinated olives	£4
Tapenade, sourdough	
Duck liver parfait	£8
Apple chutney, gingerbread	
Smoked venison tartare	£7
Horseradish, cranberry	
Prawn cocktail	£6/£12
Lettuce, avocado, tomato	
Oven baked cheese	£9
Sourdough toast	
Garlic and thyme or truffle honey	
Tempura squid	£12
Ponzu dressing, coriander	
Baked butternut squash	£5/10
Peas, butter bean, parmesan	
Croque madame	£7/14
Smoked ham, raclette mature cheddar, Mornay sauce, fried egg	
Crab melt	£7/£14
Gruyere cheese and sourdough toast	
Tweed valley sirloin sandwich	£8/15
Caramelized onions, mushrooms, whisky and pepper sauce	
East coast cured Scottish charcuterie	£14
Sourdough, pickles	
Skinny fries	£4
Black truffle mayonnaise	

Please inform us of any dietary requirements.
A discretionary service charge of 10% will be applied to all bills.



LOCALLY SOURCED PRODUCE



At The Register Club, we pride ourselves on sourcing only the finest produce from local farmers, producers and artisans.

1. East Coast Cured - *Charcuterie*
2. George Mewes Cheese Edinburgh - *Cheese*
3. Company Bakery - *Sourdough, rye bread*
4. The Breadwinner Bakery - *New England sub rolls and brioche*
5. Linda Dick Chickens - *Free range chicken*
6. Loch Fyne Oysters - *Oysters, smoked salmon, smoked mussels*
7. Puddledub - *Streaky bacon and smoked ham*
8. Knockraich Dairies - *Katy Rodgers crème fraîche*
9. John Gilmour Butchers - *Tweed valley beef*
10. Lobster Jack - *Lobsters*
11. Glenkens Eggs - *Free range eggs*

