



## DECEMBER SET LUNCH MENU

**3 courses, coffee, service £33**

### STARTERS

- Parsnip & apple soup, sage yoghurt, sourdough (vegan) & butter (v)
- Grilled asparagus, romesco puree, grape balsamic syrup, toasted almonds (vegan)
- Beet cured gravadlax, watercress, capers, sweet mustard & dill yoghurt
- Smoked ham hock terrine, sauce gribiche, damson puree

### MAINS

- Beetroot gnocchi, blue cheese sauce, walnut, radicchio, apple (vegan)
- Old Bay spiced salmon, charred corn, sugar snap & potato salad, warm brown shrimp butter
- Lamb neck braised in North African spices, ras el hanout & roast aubergine rice, lemon labneh, pomegranate
- Chicken Milanese burger, gem lettuce, sun blushed tomato mayo, GF brioche, parmesan potato wedges, rocket

*All mains served with roast potatoes & seasonal veg for the table (vegan)*

### DESSERTS

- Lemon drizzle trifle (vegan)
- Spiced pumpkin cake, warm, Cointreau & cinnamon syrup, caramel & toffee ice cream
- Selection of Iain Mellis cheeses, chutney, grapes, oatcakes
- Rocky road, peanut butter & strawberry jam ice cream

All dishes naturally gluten free / we will ask about allergies  
This menu may be subject to seasonal and supplier changes at short notice  
Pre-orders are required for parties of 8 or more, at least one week in advance

3-5 Viewforth, Bruntsfield, Edinburgh, EH10 4JD  
Tel: 0131 229 3252 | [contact@threebirds.co.uk](mailto:contact@threebirds.co.uk) | [www.threebirds.co.uk](http://www.threebirds.co.uk)  
Registered office: 3-5 Viewforth, Edinburgh, EH10 4JD Registered No. SO303997