

Old Chain Pier

Evening Menu

Starters

Soup of the day **4.00**

Seafood Chowder – a rich creamy soup with smoked, locally sourced North Sea haddock **6.50**

Shetland Mussels with sauce of the day **market price**

Haggis Bonbons with homemade whisky dip – a taster of the Scots classic **7.00**

s/w home made whisky sauce & a sprinkle of light salad

Veg Shashlik with Azeri spices, salad, home-smoked paprika ketchup **6.00**

Mains

Beer Battered Haddock & Chips s/w tartare sauce or mushy peas s/l **9.95/12.95**

Baked Seabass Fillet, pepperonata, s/w wild mushroom & puy lentil cake & lemon butter sauce **15.45**

Warm Winter Salad, with puy lentil, chicory, butternut squash & home made pickles **12.95**

Slow cooked Beef Cheek, braised in dark Scots cask ale, s/w buttery mash, seasonal veg, jus & crispy leek **16.50**

Haggis, Neeps & Tatties – prime haggis, potato fondant & swede balls with a home made whisky sauce **15.50**

Pan-roasted Monkfish wrapped in smoked bacon on a Stornoway black pudding and potato cake, dill oil & smoked paprika coulis **17.00**

OCP Gourmet Burgers

Classic Scots Beef Pattie, made using OCP homemade jus, smoked paprika & a blend of secret spices, served with Applewood Smoked Cheddar, Smoked bacon, salad & coleslaw **12.95**

Cajun Chicken – Fillet of chicken breast marinated in Cajun Spices, served with Applewood Smoked Cheddar, Smoked bacon, salad & coleslaw **9.95**

Chef's Special Veggie Burger – made from locally sourced vegetables and spices **9.95**

Served with baby gem lettuce, red onion, tomato & chips

Add cheddar, Smoked bacon, Applewood Smoked Cheddar Cheese, meat free chili, haggis, each **1.50**

Bar Snacks

Nachos topped with cheddar, guacamole, salsa, sour cream & jalapenos **5.00**

Add chili (meat free)/haggis **1.50**

Charcuterie Board – Home made artisan nibbles such as our own home-smoked **9.00** meats, fish & our own home made cheeses

Crusty Bread & a mixture of Greek & Italian Olives **5.00**

Hummus (original or beetroot) & Lebanese flatbreads **6.00**

Mac & Cheese – classic comfort food ! **5.50**

Top up with Smoked Bacon, Jalapenos, Extra Cheese – each **1.50**

Sides

Seasonal veg **3.50**

Mixed leaf salad **4.00**

Portion of Chips **4.00**

Potato/mash **3.50**

Homemade Coleslaw **2.00**

Desserts

Cranachan **3.50**

Homemade chocolate & whisky brownie (see malt of the month) **4.00**

Cheeseboard (Add Krohne Port **£3**) **7.95**

Please inform your server of any allergies or dietary requirements

Old Chain Pier History

Before 1820, vessels on the Firth of Forth making for Edinburgh used Leith Docks or Newhaven Harbour. With the increasing use of steamships a need was felt for another point where they could call, without the congestion which was developing in the existing docks. A new Chain Pier at Trinity was built by a local businessman by the name of Mr Parrot at a cost of £4000. It provided a new port of call for merchant shipping and also served as a departure point for sailing tours of the exotic Kingdom of Fife and other local coastal delights

The pier consisted of a timber deck suspended from chains carried by timber towers & piles driven into the foreshore – the remains of a few can still be seen if the tide is very low

The pier was opened on 14 August 1821 with a grand ceremony, including a trip on two steamers

The Chain Pier was destroyed in a storm on 17 October 1898. It seems not to have been well maintained over the years, but the storm was a very severe one which caused a great deal of other damage. Ships were wrecked and driven aground, and much damage caused. The last remnant to be seen today is the heavy stone land-anchor which forms the westward end of the bar to this day. An old photo of the chain pier can be seen in the hallway to the Conservatory

Since it's former life as a ticket office for the Trinity Pier Ticket Booking office, the building found a new life as a well-frequented Trawlerman's "howff" and many a colourful tale is recalled in the bar to this day, often with Betty Moss, the legendary no-nonsense proprietor with her cutlass, starting pistol and trademark bamboo spectacles as the main character !

Nowadays a charming seaside bistro and restaurant with the best views of the Firth of Forth to be had anywhere in Edinburgh, we will do our best to make your visit one to remember

Regrettably, current health and safety restrictions preclude the use of cutlasses and starting pistols

BOOK NOW !

VALENTINES DAY (14 Feb), MOTHERS DAY (22 Mar), FATHERS DAY (21 Jun)

Conservatory & Mezzanine areas also available for Private Function hire

Please note, we are dog-friendly !

You are most welcome to bring your beloved canine, please respect the other customers. We would be grateful if you would keep your pooch on a short lead and off the furniture, we will be delighted to provide treats and water on your advice and we will do our best to accommodate everyone in the family, furry or otherwise !

Please do not be offended if we need to make minor seating adjustments for the more excitable characters.

Thank you for your patience