

# FILMHOUSE

## Menu

Welcome to the Filmhouse Bar, where great films and good food come together. Here, you'll find classic favourites, seasonal small plates, local flavours, and specials inspired by what's currently on our screens.

With the best quality drinks including craft and non-alcoholic options available from morning until night, there is something here for everyone, all in one welcoming place.

# Filmhouse Bar

Our menu is rooted in quality, fresh ingredients, and easy-going enjoyment. Featuring colourful small plates, generous sharing boards, and updated twists on bar favourites, we have something for every appetite.

We work with trusted Scottish suppliers to bring you hearty, flavour-packed dishes, including plenty of vegan and veggie options, with an emphasis on quality and sustainability. Enjoy!

## Small plates

### Frickles

Buffalo mayo *V/NGC* £7.50

### Mac & cheese

Macaroni, baked in mozzarella and cheddar cheese, topped with panko breadcrumbs and chives, served with fresh house-made focaccia *Ve* £8

### Hot honey aubergine

Crispy aubergine on a bed of rocket and sugo, drizzled with house-made honey sauce *Ve* £7.50

### Crispy mushrooms

A mix of crispy chestnuts and wild mushrooms served with chili crisp topped mayo *V* £8

### Avocado crab rangoons

Parcels of yuzu infused crab mixed with avocado, topped with sesame seeds £8.50

### Houmous

Fresh house-made houmous topped with pomegranate seeds, herbs and crunchy Bombay mix, served with fresh house-made focaccia *V* £7.50

### Korean fried chicken

Crunchy Korean style chicken, glazed with house-made gochujang Irn Bru ketchup *NGC* £8

### Halloumi fries

Crispy halloumi fries, served with sweet chilli dip *Ve/NGC* £8

### Soup

Soup of the day, served with fresh house-made focaccia. Ask our staff for our daily specials. £6.50

*Vegetarian option available*

## Rolls & scones

### Breakfast rolls 10am-midday, Mon-Sat

Morning roll served with a choice of toppings: Bacon, link sausage, vegetarian sausage, haggis, tofu scramble, fried egg

Additional toppings - £1.50 £3.50

### House-made scones

Delicious house-made scones, available in a selection of sweet and savoury flavours £3

## Sandwiches & wraps

### Chicken parmo

Crispy chicken topped with sugo and melted mozzarella on fresh house-made rosemary focaccia, served with house rainbow slaw and chips £13

### Aubergine parmo

Marinated aubergine parmigiana with sugo and melted mozzarella on fresh house-made rosemary focaccia, served with house rainbow slaw and chips *V/Vegan option available* £12.50

### Halloumi wrap

Fresh flatbread with crispy halloumi, house slaw and house-made buffalo mayo, served with chips *Ve* £11

### Chicken wrap

Fresh flatbread with crispy chicken, house slaw and house-made buffalo mayo, served with chips £13

### Falafel wrap

Fresh flatbread with falafel, house-made houmous, Bombay mix, fresh herbs, pomegranate seeds and house slaw, served with chips *V* £12

## Sides

### Popcorn

A mix of salted popcorn, crystallised cashews, smoked almonds, toasted nori seaweed and szechuan pepper - a modern twist on a cinema classic! £5.50

### Onion Rings

Crispy beer battered onion rings *V/NGC* £5.50

### Rosemary chips

Skin on fries with rosemary infused salt *V/NGC* £5.50

### Olives

Mixed olives *V/NGC* £4.50

*V = Vegan  
Ve = Vegetarian  
NGC = Non-Gluten Containing\*  
\*While we take precautions to reduce cross-contamination, our kitchen is not a gluten-free environment.*

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## Salads

### Super grain salad

A mix of quinoa, edamame, avocado, cucumber, red onion, and mixed herbs, drizzled with a lemon dressing **V**

£11

## Sharing boards

### Cheese board

A handpicked selection of Scottish cheeses, accompanied by pickles, chutney, quince, grapes and oatcakes **Ve**

£20

### Charcuterie board

A selection of British cured meats, olives, mixed antipasti, focaccia and chutney

£22

### Plant board

Falafel, houmous, olives, spinach and sundried tomato tart, served with a choice of salad **V**

£18

## Kids menu

All dishes come with a cup of fruit juice (apple/orange/pineapple/cranberry)

### Mac & cheese

Served with garlic bread

£7.50

### Half haddock with chips and peas

**NGC**

£7.50

### Sausage, chips and slaw

**V/Vegetarian options available**

£7.50

### Small nachos

**V/NGC/Vegan option available**

£7.50

### Chicken strips with chips and slaw

**NGC**

£7.50

### Cheese toastie with a small soup

**V/Vegetarian option available**

£7.50

## Classics

### Venison pie

Braised wild venison pie, served with seasonal veg and chips

£15.50

### Steak frites

Borders-reared Bavette steak and chips, served with house-made peppercorn sauce **NGC**

£15

### Fish and chips

Angel-cut haddock in gluten-free beer batter, served with chips, house-made tartar sauce and minted pea puree **NGC**

£14.50

### Banana blossom 'fish' and chips

Banana blossom in gluten-free beer batter, served with chips, house-made tartar sauce and minted pea puree **NGC**

£14

### Spinach and sundried tomato tart

Sundried tomato and garlic sauteed spinach tart, served with seasonal veg and chips **V**

£12.50

### Mushroom risotto

Wild mushroom risotto, topped with crispy cavolo nero kale **Ve**

£13

### Famous Filmhouse nachos

Crunchy tortilla chips topped with shredded mozzarella, spicy house-made pico de gallo, guacamole and soured cream – the Filmhouse staple! **V/NGC/Vegan option available**

£10.50

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## Sunday brunch

Served from 10am – 2pm

Our brunch menu brings together comforting classics and modern favourites, all made with quality ingredients and plenty of plant-based flair. It's a laid-back, flavour-filled way to spend your morning before or after a film.

### Eggs benedict

Breakfast muffin topped with poached eggs, bacon and hollandaise, served with house-made rainbow slaw £13

### Eggs florentine

Breakfast muffin topped with poached eggs, spinach and hollandaise, served with house-made rainbow slaw **Ve** £12

### Granola

House blend of toasted pecans, caramelised cashews and maple-oat clusters, topped with coconut yoghurt and seasonal fruit, finished with maple syrup **V** £11

### Chicken and waffles

Savoury waffles paired with crispy chicken thighs, finished with maple glaze £13

### Shakshouka

Eggs gently poached in house-made tomato sauce spiced with dukkah, served with fresh focaccia £12

### Tofu migas

Tex-mex inspired tofu scramble served with house-made pico de gallo, vegan mozzarella and guacamole, finished with crunchy tortilla chips **V/NGC** £12

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# Filmhouse Bar

## Coffee & tea

Our coffee is proudly supplied by Machina Coffee, a roaster committed to quality, sustainability, and ethical sourcing, crafted just a few miles up the road.

*All coffee served as a double espresso.  
Oat milk available.*

<b>Espresso</b>	£2.90
<b>Americano</b>	£3.20
<b>Flat White</b>	£3.80
<b>Latte</b>	£3.90
<b>Cappuccino</b>	£3.90
<b>Mocha</b>	£4.40
<b>Hot Chocolate</b>	£4.40
<b>Breakfast Tea</b>	£2.50
<b>Herbal Teas</b>	£2.90

## Soft drinks

Our soft drinks selection features a refreshing range of locally bottled options that are naturally sweetened, caffeine-free, and vegan-friendly.

<b>Bon Accord Rhubarb Soda</b>	£4.40
<b>Bon Accord Cloudy Lemonade</b>	£4.40
<b>Bon Accord Ginger Beer</b>	£4.40
<b>Bon Accord Tonic Water</b>	£3
<b>Country Range</b>	
Apple/Cranberry/Pineapple	£2.40
<b>Country Range</b>	
Orange	£2.40
<b>Draught Softs</b>	Pint / two thirds / halves
<b>Pepsi</b>	£2.50 / £2.30 / £1.80
<b>Pepsi Max</b>	£2.30 / £1.80 / £1.10
<b>R White's Lemonade</b>	£2.30 / £1.80 / £1.10
<b>Tonic</b>	£1.80 (two thirds) / £1.10 (halves)

## Wine

Our wine list brings together a selection of red, white, and rosé wines, with a strong focus on quality, sustainability, and character, choosing low-intervention producers where possible.

<b>White</b>	Bottle / 250ml / 175ml / 125ml
<b>Famille Lacasse Chardonnay</b>	£27 / £8.70 / £6.30 / £4.40
<b>Rioja Bordon Blanco</b>	£32 / £10 / £7.20 / £5
<b>Snapper Rock Marlborough Sauvignon Blanc</b>	£41 / £13 / £9 / £6.50
<b>Picpoul de Pinet, Domaine Foncastel</b>	£38 / £13 / £9 / £7
<b>Red</b>	Bottle / 250ml / 175ml / 125ml
<b>Famille Lacasse Merlot</b>	£27 / £8.70 / £6.30 / £4.40
<b>Rioja Bordon Tempranillo</b>	£32 / £11 / £8 / £5.50
<b>Snapper Rock Pinot Noir</b>	£45 / £15 / £11 / £8
<b>Rioja Bordon Crianza Tinto</b>	£39 / £13 / £9 / £7
<b>Rosé</b>	Bottle / 250ml / 175ml / 125ml
<b>La Famille Lacasse Rosé</b>	£27 / £8.70 / £6.30 / £4.40
<b>Snapper Rock Sauvignon Rosé</b>	£40 / £14 / £10 / £7
<b>Organic</b>	Bottle / 250ml / 175ml / 125ml
<b>Pecorino Civitas</b>	
<b>Lunaria Biodynamic</b>	£48 / £17 / £12 / £8
<b>Lunaria Ramoro Pinot Grigio</b>	£48 / £17 / £12 / £8
<b>Sparkling</b>	Bottle / 125ml
<b>Terredirai Prosecco</b>	£32 / £6
<b>Salasar Crémant De Limoux</b>	£40 / £7
<b>Salasar Crémant De Limoux</b>	
<b>La Garde Ecosaise Champagne Brut</b>	£100 (bottle only)

We work closely with these makers not just because their drinks are excellent, but because we share the same values: craft, quality, and a love of local.

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## Jump Ship

Jump Ship brews brilliant alcohol-free beers that don't compromise on taste. Their Yardarm Lager even beat the big names to win Best No & Low Alcohol Lager at the World Beer Awards. We love working with them to make sure everyone has something good in their glass.

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## Barney's Beer

Brewed just down the road at Summerhall, Barney's combines traditional techniques with a curious, creative spirit. From modern IPAs and Scotch ales to the occasional sour or stout, they're all about making beer they're proud to share, and we're proud to pour.

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## Bellfield Brewery

Gluten-free, vegan, and full of flavour, Bellfield is dedicated to making beer that more people can enjoy. Their small, independent team brews classic styles with balance and care, from crisp lagers to bold IPAs. Every beer is made to pair perfectly with good food and good company.

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## Thistly Cross Cider

From East Lothian's sunny coast, Thistly Cross has been leading the way in Scottish cider since 2008. Crafted with care and packed with character, their award-winning ciders are all about big flavour and local roots.

## Beer & cider

We're proud to pour some of Edinburgh's best – from Barney's Beer and Bellfield Brewery to Jumpship and Thistly Cross Cider. With a focus on flavour, craft, and community, our drinks list celebrates the variety and creativity of Edinburgh's brewing scene.

### Draught beer

Pint / two thirds / halves

<b>Barney's Stone's Throw Lager</b>	£6 / £4.75 / £3
<b>Barney's Meadows Pale</b>	£6.25 / £4.90 / £3.20
<b>Bellfield Bohemian Pilsner</b>	£6 / £4.75 / £3
<b>Bellfield Auld Reekie Black</b>	£6 / £4.75 / £3
<b>Jump Ship Yardarm Lager</b>	£6 / £4.20 / £3.25
<b>Thistly Cross Traditional</b>	£6 / £4.75 / £3

### Cask

Two ale taps rotating through a range of Scottish classics

### Bottled/can beer

<b>Jump Ship Flying Colours Pale Ale</b> (0.5%)	£5
<b>Jump Ship Jackstaff IPA</b> (0.5%)	£5
<b>Jump Ship Stoker's Oat Milk Stout</b> (0.5%)	£5
<b>Jump Ship Yardarm Lager</b> (0.5%)	£5
<b>Erdinger Alkoholfrei</b> 500ml (0.5%)	£5.50
<b>Innes &amp; Gunn Lager</b> 440ml	£5.20
<b>Budvar</b>	£4.80
<b>Jubel Peach</b>	£6
<b>Jubel Lemon</b>	£6
<b>Schöfferhofer Grapefruit</b> 500ml	£5
<b>Williams Bros Caesar Augustus</b> 500ml	£5
<b>Williams Bros March of the Penguins</b> 500ml	£5

### Bottled cider

<b>Thistly Cross Scottish Fruits</b>	£5.45
<b>Lost Orchards Low Alcohol Scottish Pure Apple</b> (0.5%)	£5.75

## Filmhouse Bar

### Spirits

Our carefully curated spirit range showcases the best of Scotland's distilling tradition, with world-renowned single malts, craft gins, vodka and rum. Alongside these, we offer a growing selection of premium non-alcoholic spirits, ensuring there's something exceptional for every palate and occasion.

*For all spirits, add 30p for the draught mixer  
(Pepsi, Pepsi Max, Irn Bru, lemonade, tonic)*

#### Gin

Pickering's Red Top	£4.70
Blackwoods Vintage Dry Gin	£4.70
Arbikie Highland Estate AK's Gin	£5.50
The Secret Garden Distillery Wild Gin	£5.50
Pickering's Sloe	£4.70

#### Vodka

Coldsnap	£4.70
Blackwoods Botanical Vodka	£4.70
Arbikie Highland Estate	
1794 Highland Rye	£8.75

#### Whisky

Black Bottle	£4.70
Ardbeg 10	£7
Caol Ila 12	£9.50
Glenmorangie Original	£7.50
Highland Park 12	£8
Lagavulin 16	£16
Macallan 12 Double Cask	£13
Leith Export Co. Table Whisky	£7

#### Rum & tequilas

Flor de Caña 7yo	£4.70
Flor de Caña 4yo	£4.70
Kraken Spiced	£4.70
Ninefold Distillery Pure	
Single Scottish Rum	£6.20
Ninefold Distillery Dormont	
Spiced Scottish Rum	£6.20
Rooster Rojo Blanco	£4.70
Rooster Rojo Reposado	£5
Rooster Rojo Anejo	£6
Rooster Rojo Mezcal	£8

#### Bourbon

4 Roses	£4.70
Woodford Reserve	£7

#### Liqueurs

Aperol	£5
Campari	£4
Luxardo Amaretto	£4
Cross Brew Coffee Liqueur	£4.50
Baileys	£6

#### Brandy, port and sherry

Courvoisier	£8
Hennessy	£4.50
Port of Leith Distillery White Port	£6
Port of Leith Distillery Manzanilla Sherry	£6
Port of Leith Distillery Reserve Tawny Port	£6
Port of Leith Distillery Oloroso Sherry	£6
Port of Leith Distillery Ximenez Sherry	£6

#### Non-alcoholic

Feragaia 0.0% Original Free Spirit	£4
Talonnore Scottish Non-Alcoholic Spirit	£4
Almave Ambar Distilled Non-Alcoholic	
Blue Agave Spirit	£4
Crossip Fresh Citrus	£4