

SMALL PLATES

MARINATED OLIVES Vegan NGCI	
SOUP OF THE DAY Crusty Bread, Butter Vegetarian NGCI*	
SMOKED TOFU AND CASHEW NUT NORI ROLLS Pickled Cucumber, Thai Relish Vegan NGCI	
HOMEMADE HUMMUS Paprika and Sumac served with Pita Bread Vegan	
SOUTHERN FRIED WHITEBAIT With Herb Mayo NGCI*	
TOMATO BRUSCHETTA Vine Tomatoes, Basil, Onion, Garlic, Extra Virgin Olive Oil, Grilled Baguette Vegan	
BEER BATTERED PICKLES With Hot Sauce Vegan NGCI*	
CAJUN HALLOUMI FRIES With Herb Mayo Vegetarian NGCI*	
MAC AND CHEESE Mull of Kintyre Cheddar Vegetarian	

MEDIUM PLATES

FIRECRACKER CAULIFLOWER Curry Battered Cauliflower, Sweet and Sour Korean Glaze, Sriracha Mayo, Fresh Chilies, Spring Onion, Sesame Seeds Vegan NGCI*	
NACHOS Crispy Salted Corn Tortilla Chips, Melted Cheddar, Guacamole, Tomato Salsa, Sour Cream, Jalapeños Vegetarian NGCI	
MAC AND CHEESE Mull of Kintyre Cheddar, Smoked Garlic Bread Vegetarian Add salad £1, Add Jalapenos £1, Add Bacon £1.5	
VEGAN SHARING PLATTER Bruschetta, Hummus, Olives, Beer Battered Pickles, Roast Peppers, Pita Bread Vegan	
HALLOUMI AND AVOCADO SALAD Grilled Halloumi, Avocado, Roast Beetroot, Roasted Peppers, Sweet Potato Crisps, Tomato, Pomegranate Seeds, Mixed leaves in a Citrus Dressing Vegetarian NGCI	

LARGE PLATES

FISH AND CHIPS Locally Sourced Beer Battered Haddock Fillet, Hand Cut Chips with Mushy Peas or Tartar Sauce NGCI*	
DEPOT FRIED CHICKEN Buttermilk Brined Southern Fried Chicken Breast Strips Served with Ranch Slaw and Skinny Fries	
SYRIAN AUBERGINE Roast Aubergine Stuffed with Middle-Eastern Spiced Onions, Cashew Nuts, Olives, Chickpeas and Sultanas, Baked in a Rich Tomato Sauce, Topped with Toasted Almonds, Tahini and Coriander Vegan NGCI	

BURGERS

K-POP Korean Glazed Pan Fried Tofu, Sesame Seed Crust, Thai Relish, Pickled Cucumber, Salad, Vegan Mayo, Sriracha, Toasted Sesame Seed Bun Vegan NGCI*	
BIG CHEESE 6oz Steak Burger, Choice of Cheese (Cheddar, Blue Murder, Brie or Mozzarella), Salad, Tomato, Pickles, Red Onion, Red Onion Jam, Lettuce, Mayo, Toasted Sesame Seed Bun Add Jalapenos, Asian Slaw, Guacamole, Mushrooms, Fried Egg, or Ranch Slaw for £1 Add Bacon for £1.50	
PORT'O LEITH Panko Breaded Haddock Goujons, Beer Battered King Prawn, Salad, Gherkins, Tartar Sauce and Chippy Sauce on a Toasted Sesame Seed Bun	
C.B.G.B. Buttermilk Brined Southern Fried Chicken Breast, Crispy Bacon, Mozzarella, Ranch Slaw, Vine Tomatoes and Salad on a Toasted Sesame Seed Bun	
AYIA NAPA Fried Halloumi Cheese, Grilled Pineapple, Guacamole, Tomato Salsa, Vine Tomatoes, Pickles, Mayo and Lettuce on a Toasted Sesame Seed Bun Vegetarian NGCI	
BOWL OF SKINNY FRIES or HAND CUT CHIPS	

LEITHDEPOT.COM
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FILTHY CHIPS

Select from SKINNY FRIES or HAND CUT CHIPS LEITH POUTINE With Depot House Gravy, Mozzarella Chunks Vegetarian	
KOREAN Korean Glaze, Asian Slaw & Spring Onion Vegan NGCI*	
ARGYLL With Mull of Kintyre Cheese Sauce, Jalapenos, Cheddar Vegetarian	
BACON BLUE With Blue Murder Cheese Sauce, Hot Sauce, Crispy Bacon NGCI	
SIDES	
ASIAN SLAW RANCH SLAW HOUSE GRAVY HOUSE SALAD	Vegan NGCI Vegetarian NGCI Vegetarian Vegan NGCI

DESSERT

LEITH AFFOGATO Beer Battered Mars Bar, Vanilla Ice Cream, IRN BRU Reduction, Buckfast Shot Vegetarian NGCI*	
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Ask Our Staff for Today's Special!

KIDS MENU

MAC AND CHEESE With Salad and Garlic Bread Vegetarian	
BREADED HADDOCK GOUJONS With Garden Peas and Fries or Hand Cut Chips	
HALLOUMI & PINEAPPLE BURGER With Fries or Hand Cut Chips	
SCOOP OF ICE CREAM	

NGCI -Non Gluten Containing Ingredients
NGCI*-Non Gluten Containing Ingredients Available

None of the ingredients used within these dishes contain gluten, Please note that whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products so there is always a risk. Should you have any food allergies or intolerances, please let a member of staff know before placing your order

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

MINT ROYALE

Havana Club n^o3, Peach Schnapps, Pineapple Juice, Lime Juice, Mint Leaves, Sugar Syrup

LINDA HAMILTON

Lind And Lime Gin, Disaronno, Orgeat Syrup, Passion Fruit Puree, Angostura Bitters, Lemon Juice, Aquafaba

LOVELY RITA

Margarita with Cazcabel Silver Tequila, Cointreau, Lime Juice

Twists: Spicy With Chorrito Hot Sauce
Fruity With Fresh Watermelon

PINEAPPLE EXPRESS

Havana Club n^o3, Havana Especial, Pineapple Juice, Lime Juice, Coconut Syrup

AMARETTO AQUAFABIO

Amaretto Sour, With Disaronno, Lemon Juice and Aquafaba

EXPRESS YOURSELF

Espresso Martini With Smirnoff n^o21 Vodka, Fresh Espresso from Artisan Roast Beans, Kahlua, Sugar Syrup

LITTLE RED ROOSTER

Bloody Mary With Smirnoff n^o21 Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Celery and Chorrito Louisiana Style Hot Sauce

OLD FASHIONED

Woodford Reserve Bourbon, House Made Demerara Syrup, Reagan's Orange Bitters

NEGRONI

Hendrick Gin, Campari, Martini Rosso, Orange Peel

FIZZ

PROSECCO SPUMANTE AMORI EXTRA-DRY

Veneto, Italy | Like being hugged by a bubbly peach... in a very good way | **Vegan**

ROSÉ

ANCORA CHIARETTO ROSÉ 2020

Monferrato, Italy | Fruity fronds swaying in a strawberry breeze, dry and freeze

WHITES

PE BRANCO HERDADE DO ESPORÃO 2020

Portugal | Fresh, Generous & huggable, like some, if not all, of our staff

VERDICCHIO AMPHORA MONTE SCHIAVO 2019

Marche, Italy | An underrated grape, Verdicchio is fresh & crisp with nice weight | **Organic & Vegetarian**

PARLEZ-VOUS SAUVIGNON BLANC 2020

Pays d'Oc, France | Delightfully fresh & expressive, an electric, grapefruit juice-zing!

PINOT GRIGIO ANCORA 2022

Pavia, Italy | Delicate, citrusy, dry and quaffable with a bit of pear fruit.

REDS

PE TINTO HERDADE DO ESPORÃO 2020

Portugal | The wine that keeps on giving - a "Just Right" red that defines the word pleasing

SANTA ALBA RESERVE CARMENERE 2020

Curico Valley, Chile | Like the ripest just-picked blackcurrant rubbed with clove spice - a juicy, aromatic gem | **Vegan**

LAUTARAL PINOT NOIR 2021

Romania | Easy drinking, juicy cherry, raspberry and violets with gentle spice from a wee bit of time in oak | **Vegan**

LAS PAMPAS MALBEC 2022

Mendoza, Argentina | Soft, ripe and warm with plenty of squooshy blackcurrant, blueberry and plum fruit to keep you happy



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