



Our Ethos

Welcome to Wedgwood The Restaurant

For over eighteen years, the two of us, along with our wonderful team, have been welcoming guests from all over the world. We are proud to have been part of Edinburgh's evolving food scene for nearly two decades, guided by a love of great cooking, genuine hospitality and the very best produce Scotland has to offer.

Foraging is a huge part of who we are, led by Paul and rooted in the landscapes around East Lothian and beyond. Gathering wild ingredients through the seasons keeps our menu truly seasonal and local, continually inspiring new flavours and ideas.

As we look ahead to 2026, we're excited to share more ways to experience Wedgwood; from special Sunday lunches at the Miele Showroom in St James Quarter, to foraging courses throughout the year and our new at-home Friday Night dinner box. Above all, we remain focused on doing things well, staying true to our values, and bringing the very best of Scotland's larder to the table.

Thank you for dining with us.

Paul & Lisa Wedgwood

Our chosen charity for 2026

This year we've brought back two Wedgwood classics as snacks with all profits donated to Velindre Cancer Care Centre. Paul will be going on another trek this year, to the Sierra Nevada mountain range in Spain, to continue supporting this amazing charity — please scan the QR code for more details.



DECIDING TIME

Today's amuse bouche selection and a glass of crémant de Bourgogne £16.00

A selection of non alcoholic drinks are also available

SNACKS

We are bringing back two Wedgwood classics as our charity dishes this year with all profits going to the Velindre Cancer Care Centre, best ordered as a small snack whilst you choose your meal.

Black pudding oat fritters, tomato relish £6.50

Crispy chicken skins, wild garlic emulsion £6.50

STARTERS

Potato Pave £16.95 V

Kelp custard, fermented allium stems, crisped kale, sunblush tomato

Isle of Skye Scallops £19.50

Charred wild leeks, scallop veloute, smoked roe & tarragon pangrattato

Home cured Lammermoor Hills Grouse Ham £17.95

Islay whisky 'pickled' celeriac, mushroom, Jerusalem artichoke

Wild Mushroom £16.50 V

Oat cream, barley, wild garlic, charred bread, onion, shiitake jus

Smoked Sea Trout £17.75

Beetroot risotto, horseradish, apple, fennel

Venison Carpaccio £18.50

pistachio butter, blackcurrant leaf vinegar, granny smith & caper salsa

If you have any special dietary requirements, or an allergy, please inform the restaurant staff.

MAINS

Avon Valley Roe Deer Loin £38.25

Champ sweet potato, truffle parsnip, pancetta roasted brassicas, haggis bon bon, jus

BBQ Monkfish Tail £33.00

Chickpeas, cauliflower korma, cumin potato, pineapple, caper, coriander

Textures of Onion £27.25 ✓

Red, white, brown, spring onion & silverskin, Jerusalem artichoke, potato rosti

Chicken £29.50

Pancetta, lentils, onions, cabbage, jus, leg croquette

Salt Baked Beetroot £26.25 ✓

Salsify, roast roots, woodruff, celery root, quinoa crackers

North Sea Cod £29.50

Kelp smoked, pickled mussels, purple potato, chorizo, sea buckthorn, tempura broccoli

SIDES

Herbed potato wedges ✓ £7.50

Garlic fried broccoli ✓

Black truffle & parmesan mash ✓

Mixed salad, wild mint dressing ✓

DESSERTS

Very sticky toffee pudding butterscotch, vanilla ice cream	£11.50
Frozen strawberries & cream forced rhubarb, woodruff	£11.50
Citrus & pistachio cake blood orange mascarpone, boozy mango sorbet	£11.50
Caramel tart brown sugar tuile, seabuckthorn sorbet, apple	£11.50
Chocolate panna cotta coffee syrup, black cherry sauce, sesame	£11.50
Paul's selection of the very best of Scottish cheese with chutney, oatcakes	£18.50

DESSERT DRINKS & COCKTAILS

	All cocktails £14.95
Scottish Negroni - Local gin, Campari, vermouth, orange	
Single Malt Old Fashioned -Jura whisky, bitters, orange	
Whisky Ginger -Glenkinchie whisky, ginger ale, lemon	
Espresso Martini - vodka, coffee liquor, espresso	
Cranberry Kir Royale - Edinburgh Raspberry Gin, cranberry syrup, sparkling wine	

We also offer a range classic cocktails, please just ask staff if you would like something specific

DESSERT WINE

	100ml	bottle
Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV 50cl Aged in oak barrels for many years, this deep amber wine is rich and complex with floral aromas that combine scents of dried apricots and roasted coffee. It offers a perfect balance of candied fruit, brioche, walnut and toffee.	£8.00	£40.00
Banyuls Rimage, Domaine de Valcros, Rivesaltes, France, 2021 50cl With its summer pudding and mocha flavours (not to mention dried herbs, prune and caramel) it marries well with cheese (much like Port) and chocolate	£11.00	£52.00
Joostenberg Estate Chenin Blanc Noble Late Harvest 2022 37.5cl The wine has a beautiful golden straw colour. The nose & palate are characterized by wax, apricot, pineapple, marmalade and honey comb flavours. There is plenty of sweetness and the finish is marked by lingering (not piercing) acidity	£11.00	£34.00