

BRASSERIE MENU

Our menus have been created with love by our amazing chef, **Duncan McBain**, using the best of **local produce** and **prepared fresh daily**.

Please note our menu items are subject to change without notice depending on market availability of produce.

SANDWICHES / FLAT BREADS

Sandwiches £6.75

White // Brown // Panini

Flat Breads £12

'Sutherlands' Smoked Salmon, Chilli & Mango Salsa, Dill Cream Cheese

Balsamic Honey Pulled Pork, Crispy Red Cabbage, Spring Onions

Beetroot Hummus & Goats Cheese, Roasted Apple & Walnuts **V**

Roasted Tofu & Cauliflower, Soya & Honey Dressing **V**

All Served with Mixed Salad & Parsnip Crisps

● SOUPS ●

Homemade Soup of the Day, Baked Bread **V** £4.25

Cullen Skink, Baked Bread £5.50

● SOUP & SANDWICH COMBO ●

Homemade Soup of the Day & Sandwich **V** £9.25

Cullen Skink & Sandwich £10.25

● STARTERS ●

HAGGIS £6.50

Haggis Scotch Quails Egg, Red Onion Marmalade, Turnip Puree, Whisky Jus

TOMATO **V** £6

Spiced Lentil & Feta Stuffed Tomato, Pepper & Shallot Salad, Basil Oil, Micro Herbs

FISHCAKE £6.50

Smoked Haddock, Cheddar Cheese & Chive Fishcake, Tomato & Balsamic Chutney, Dressed Leaves

CAMEMBERT **V** £6.50

Rosemary & Garlic Camembert, Red Cabbage & Chilli Chutney, Mini French Baguette

● MAINS ●

FISH 'N' CHIPS £14.25

Beer Battered Haddock, Garden Peas, Tartare Sauce, Chips

CHICKEN £14

Herb Marinated Chicken Supreme, Black Pudding Dauphinoise, Purple Sprouted Broccoli, Baby Carrots, Thyme Jus

SALMON £14

Blackened Cajun Salmon, Spring Vegetables, Rice Noodles, Star Anise & Orange Dressing, Pea Shoots

LAMB £14

Slow Braised Belly of Lamb, Fondant Potato, Medley of Spring Vegetables, Mint Jus

BEEF £11.50

Hot Roast Beef Sandwich, Sesame Oil & Soya, Fried Onions, Salad Leaves, Chips

RISOTTO **V** £11

Tomato, Basil & Garlic Risotto, Padano Crisp, Dressed Mixed Leaves, Garlic Bread

SALAD **V** £11

Caesar Salad, Shredded Iceberg, Garlic Croutons, Grana Padano, Boiled Egg, Caesar Dressing

Add Herb Chicken & Bacon £14

BURGERS

Homemade Steak Burger, Pretzel Roll, Lettuce, Tomato, Slaw, Garlic & Thyme Salted Wedge

● £12 ●

Extra Toppings (£1 each)

Mature Cheddar // Blue Cheese // Bacon // Fried Onions // Tomato Chutney // Burger Relish

SIDES

Garlic Bread // Chips // Buttered Mixed Vegetables // Dressed Mixed Salad // Garlic and Thyme Salted Wedges

● £3 ●

● DESSERTS ●

CHEESECAKE £5.75

White Chocolate Fudge Cheesecake, Caramel Chips, White Chocolate Soil, Strawberry Leather, Fudge Pieces

BRULEE £5.75

Raspberry & Rose Crème Brulee, Rose Macaron, Raspberry Sorbet, Raspberry Dust

PANNACOTTA £5.75

Rhubarb & Custard Pannacotta, Gin & Ginger Gel, Candied Rhubarb, Rhubarb Dust

TART £5.75

Glazed Lemon Tart, Sloe Gin Pastels, Salted Caramel Popcorn, Candied Lemon, Champagne Sorbet

ICES & SORBETS £4

A Selection of 3 Scoops of Ices & Sorbets

CHEESE £8.50

A Selection of Cheese, Chutney, Grapes, Celery, Homemade Oatcakes

Where possible, we always try to source all our ingredients locally.

V = Vegetarian



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