



Tea and Coffee

Coffee

americano	£2.50
cappuccino	£3.50
latte	£2.85
espresso	£2.50
double espresso	£3.00
macchiato	£2.55
flat white	£2.85
moccaccino	£3.10

Pot of Tea	£2.45
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Pot of Herbal Tea	£2.55
<i>please ask for today's selection</i>	

Hot Chocolate	£3.50
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Liquor Coffee	£6.95
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Highland Coffee (Scotch whisky), Shin Shin Coffee (rum)
Irish Coffee (Irish whiskey), English Coffee (gin), Brandy Coffee (brand)
French Coffee (Grand Marnier), Russian Coffee (vodka)

*With over 80 whiskies and wine list beyond comparison we couldn't quite fit them here.
Please let us know if you would like to peruse either or have a gander at our cigar humidor
in the bar.*



Light Bites

Home-made bread and butter	£2.75
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Soup of the day	£5.50
<i>home-made granary and white bread</i>	

Sharing Board (between two)	£14.50
<i>home-made beef pastrami, Scottish cured meats, pickles, Clava brie, Isle of Mull cheddar, pear and apple chutney, toasted bread</i>	

Sandwiches

(served from 12 to 5 pm)

Smoked Salmon Sandwich	£9.00
<i>Belhaven Smoked Salmon Sandwich, Katy Rodgers herb crème fraiche and skinny fries</i>	

35-day aged Sirloin Steak Sandwich	£15.50
<i>Tweed Valley Scotch sirloin, horseradish mayonnaise caramelised onions, skinny fries</i>	

Cheese and Ham Toastie	£7.50
<i>Mature Cheddar, Gammon ham, skinny fries</i>	



From the Sea

Orkney hand dived Scallop <i>Squid Ink Spaetzle, curry sauce</i>	£6.95
Scottish Lobster Ravioli <i>Mushroom and Shellfish sauce, sea aster</i>	£15.50
Grilled Sea Bream <i>Chorizo and Saffron Risotto, sauce Vierge</i>	£12.00
Salmon Nicoise <i>new potatoes, green beans, baby gem lettuce, cherry tomatoes, hen`s egg , balsamic vinaigrette</i>	£13.50
Traditional Fish & Chips <i>traditional battered Belhaven Best, haddock, crushed peas, Tartare sauce</i>	£13.95

From the Land

Rump of Tweed Valley Lamb <i>Peas a la Française</i>	£15.95
8 oz Pork Cutlet <i>creamy mash potato, apple and mustard sauce</i>	£13.50
Corn Fed Chicken Breast <i>wild mushrooms , green beans, sautéed potatoes, roast chicken jus</i>	£13.50
35-days aged Scotch Sirloin (12 oz)	£24.50
Cote de Boeuf (25 oz for two to share) <i>a fantastic cut of meat, cut and prepared for two people to share</i>	£59.00



On The Side

Baby Potatoes	£3.00
Mix Heritage Tomatoes, Shallots, Lemon Dressing	£3.50
Creamy Mash Potato	£3.50
Green Beans	£3.50
Mixed Leaf Salad	£3.00
Peppercorn Sauce	£2.00
Red Wine Jus	£2.50

The Finishing Touch

Cheese <i>selection of pasteurised and unpasteurised cheeses</i>	£12.50
Sticky Toffee pudding <i>Sticky Toffee pudding, caramel sauce, milk ice cream</i>	£6.00
Valrhona Chocolate Marquise <i>Chocolate Marquise, strawberry sorbet, dehydrated chocolate mousse</i>	£6.50
Vanilla Panna Cotta <i>strawberry sorbet , strawberry gel, honeycomb</i>	£6.50
Selection of Ice Cream and Sorbets <i>Please ask for todays flavours</i>	£5.50

Please advise waiting staff of any dietary or allergen requirements