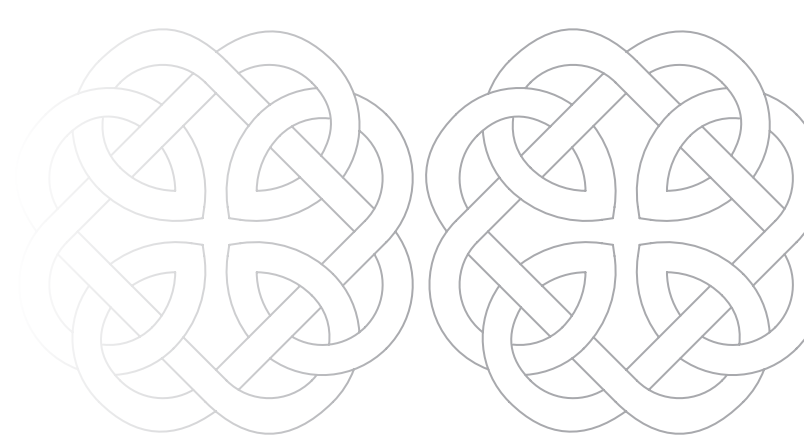


Bisque

bar & brasserie



Complimentary selection of rustic bread, olives, butter, virgin olive oil & balsamic vinegar

SHARING NIBBLE PLATES FOR TWO

Haggis & black pudding bonbons, whisky mayo, apple puree £5
 Prawn popcorn, chili aioli £6
 (v) Nachos, cheese, guacamole, sour cream, salsa £7

START

(v) Seasonal soup £5
today's fresh soup, focaccia

Spring roll £7
confit duck & chicken, ribbons of vegetables, dipping sauce

(v) Goat's cheese £8
goat's cheese crouton, capriccio of beetroot, micro rocket, balsamic glaze

Salmon £8
hot and cold smoked salmon, crispy capers, lemon & dill mayo

PASTA, SALAD & RISOTTO

(v) Caesar salad £9
 with pulled chicken & smoked bacon Start £6 / Main £9
 Start £8 / Main £12

(v) Risotto £11
tomato, basil, saffron, rocket & Parmesan

(v) Tagliatelle £11
wild mushroom & tarragon, truffle & Parmesan cream

PIZZA

Margherita £9
mozzarella, tomato sauce, basil, olive oil

Salsiccia £11
goat's cheese, tomato sauce, chicken, Italian sausage, red onions, roast peppers

(v) Puttanesca £11
mozzarella, tomato sauce, anchovies, black & green olives, capers & cherry tomatoes

(v) Vegetariana £9
mozzarella, tomato sauce, cherry tomatoes, mushrooms, charred courgette & mixed peppers

CLASSIC FAVOURITES

Fish & chips £14
battered fillet of haddock, pea puree, hand cut chips, caper mayo

Steak pie £14
prime Scottish beef & ale casserole topped with butter puff pastry, baby buttered potatoes, roast root vegetables

(v) Mac 'n' cheese £11
traditional macaroni cheese and garlic bread

Steak frites £14
a 6oz (175g) flat iron steak, fries, creamed peppercorn sauce

MAINS

Chicken £14
stuffed with haggis, wrapped in smoked pancetta, seasonal greens, skirlie fondant potato, whisky cream sauce

Pork £15
braised pork belly, creamed cabbage, black pudding bon bons, apple puree

Today's market fish £ Day

SIDE ORDERS

£5 Triple cooked chips Truffle & Parmesan fries
 Onion rings Seasonal greens
 £7 Colcannon mash, crispy pancetta Minted peas

STEAKS

Our prime steaks are from grass fed cattle from the Scottish Borders, dry aged on the bone for a minimum of 21 days, chargrilled to your taste and served with triple cooked chips, roast plum tomato, Portobello mushroom and tobacco onions

8oz (225g) Flat Iron steak £17
shoulder cut, served pink

8oz (225g) Ribeye steak £26
fine marbling, which melts during cooking for flavour

Steak sauces £2
 Diane
 Green & pink peppercorn sauce
 Chimichurri

GOURMET BURGERS

Our burgers are 6oz (175g) of prime Scottish beef in a brioche bun with Asian slaw, tomato chutney, dill pickle, mayo and seasoned fries

£9 Bisque burger £12
our classic burger with tomato, optional Emmental cheese & bacon

£11 Pork & chorizo burger £12
shredded pork, chorizo, barbeque sauce, Emmental cheese, tomato,

£11 Chicken burger £12
buttermilk fried chicken, grilled streaky bacon, tomato

(v) Veggie burger £10
tofu, roast vegetable & chick pea, guacamole, tomato

DESSERTS

(v) Sticky toffee pudding £6
salted caramel sauce, vanilla ice-cream

(v) Apple and rhubarb crumble £6
creme Anglaise or vanilla ice cream

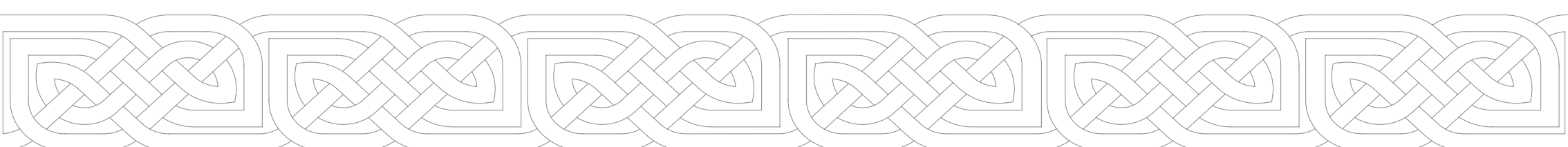
(v) Eton Mess £6
raspberries, lemon curd, Chantilly cream, meringue

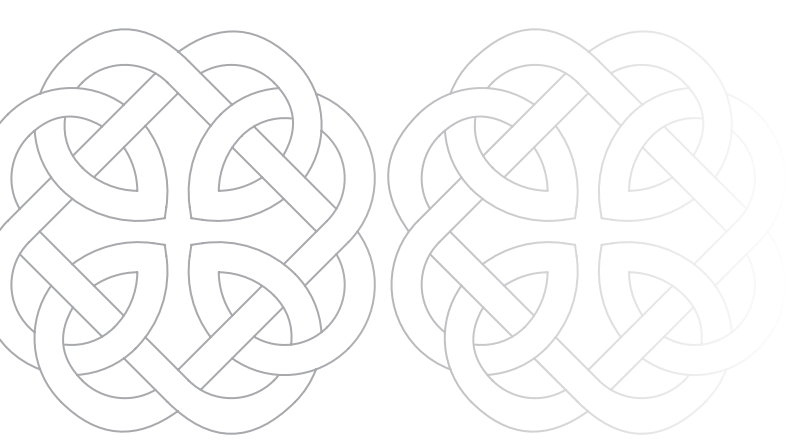
(v) Dark chocolate panacotta £6
Amareno cherries, granola

(v) Selection of ice creams £2 per scoop

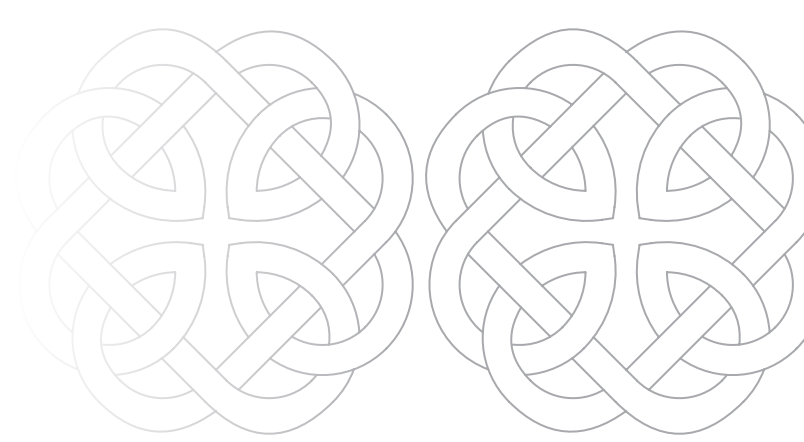
CHEESE

Three Scottish farmhouse cheeses, homemade chutney, oatcakes £9





Bisque bar & brasserie



SANDWICHES

Warm toasted bloomer sandwich with fries, Asian slaw

(v) Cheese 'n' red onion melt £6
cheddar cheese, tomato, red onion

Bisque club £8
pulled chicken, streaky bacon, tomato, lettuce, egg mayo

(v) Goat's cheese & avocado £9
grilled goat's cheese, avocado, roast red pepper

Steak £11
chargrilled minute steak, Arran mustard, tomato, caramelised red onion

Bloomer bread sandwich with fries, Asian slaw

(v) Egg 'n' cucumber £6
egg mayonnaise, cucumber, cress

Prawns £7
prawns in Marie Rose sauce, iceberg lettuce, cucumber

Chicken salad £6
roast chicken, tomato, rocket, spring onion, mayonnaise

Soup and sandwich add £3
add a mug of seasonal soup to any sandwich

COFFEE

Espresso £2.00

Double espresso £2.75

Espresso macchiato £2.75

Cappuccino £2.75

Café Americano £2.50

Flat white £2.75

Café latte £2.75

Hot chocolate £3.00

Liqueur coffee £7.25

TEA

Individual pot £2.50

English breakfast / Earl Grey

Camomile / Peppermint

Green / Fruit infusions

FIXED PRICE MENU

Lunch 12.00pm to 2.00pm

Dinner 5.00pm to 7.00pm

Main course for £9.00

or

2 courses for £14.95

START

(v) Seasonal soup
today's fresh soup, focaccia

Caesar salad
with pulled chicken & smoked bacon

Spring roll
confit duck & chicken, ribbons of vegetables, dipping sauce

Salmon
hot and cold smoked salmon, crispy capers, lemon & dill mayo

MAINS

Pork
braised pork belly, creamed cabbage, black pudding bon bons, apple puree

Fish & chips
battered fillet of haddock, pea puree, hand cut chips, caper mayo

(v) Tagliatelle
wild mushroom & tarragon, truffle & Parmesan cream

Steak frites
a 6oz (175g) flat iron steak, fries, creamed peppercorn sauce

AFTERNOON TEA

2.00pm to 5.00pm daily

£14.95

SAVOURIES

Smoked salmon with cream cheese & chives

Cucumber, egg mayo & cress

Cheese 'n' ham, tomato chutney

SWEET

Freshly baked fruit scone, Cornish clotted cream and strawberry preserve

Mini chocolate eclair

Macaroon

Blueberry frangipane

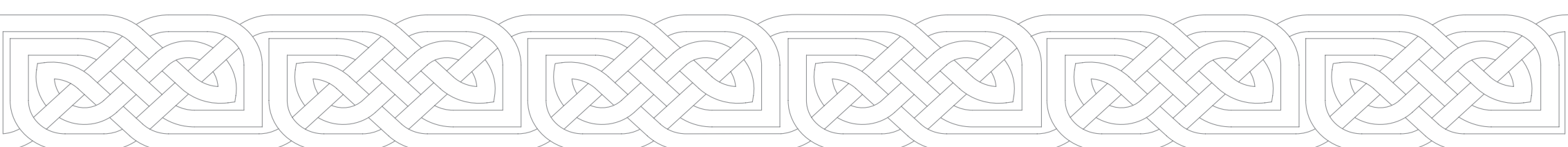
Choice of teas, infusions or coffee

PROSECCO AFTERNOON TEA

£19.95

Afternoon tea with a glass of Prosecco

Please advise your server of any food allergies or ask about any allergens in our menu items.
For tables of 6 and over we add a 10% discretionary service charge, 100% of this is distributed to our staff.



We like to 'Taste Our Best' and are pleased to source over 50% of our food locally and from across Scotland