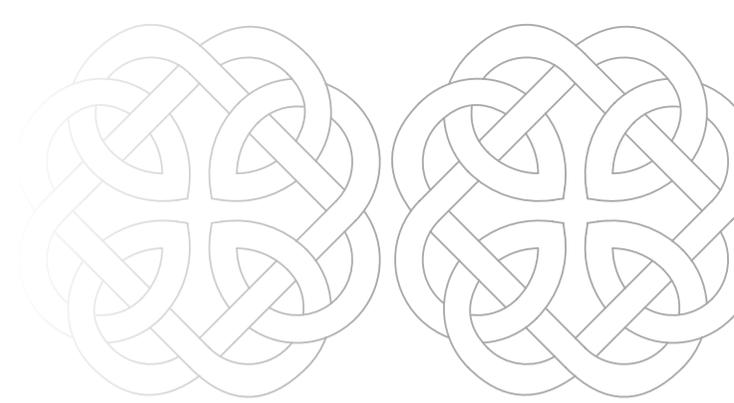


bar & brasserie

Bisque



STARTERS

(v) Selection of rustic bread, olives, butter, virgin olive oil & balsamic vinegar	£2
(v) Garlic pizza bread	£6
Haggis bonbons, whisky mayo	£5
Seasonal soup, homemade focaccia	£5
Game terrine, toasted brioche, date & fig chutney	£7
Classic prawn cocktail	£6
Salmon gravadlax, micro rocket, horseradish crème fraiche	£9
(v) Textures of beetroot, goats cheese mousse, roasted hazelnuts	£8
(v) Caesar salad	£6 / £9
with pulled chicken	£8 / £12

PIZZAS & NACHOS

Pepperoni	£12
<i>passata sauce, mozzarella, mushroom, green chillies</i>	
Margherita	£9
<i>passata sauce, mozzarella, basil olive oil</i>	
BBQ	£12
<i>cajun chicken, BBQ sauce, mozzarella, roast pepper, red onions</i>	
Three cheese pizza	£10
<i>passata sauce, mozzarella, smoked applewood, parmesan</i>	
Goat's cheese	£11
<i>caramelised onions, wild mushrooms, rocket</i>	
Nachos	£7
<i>cheese, guacamole, sour cream, salsa</i>	

MAINS

Haddock & chips	£14
<i>battered fillet of haddock, pea puree, triple cooked chips, tartare sauce</i>	
Steak & mushroom pie	£15
<i>prime Scottish beef, horseradish mash, seasonal greens</i>	
Chicken & haggis	£15
<i>breast of chicken stuffed with haggis, wrapped in smoked pancetta, fine beans, dauphinoise potato, whisky sauce</i>	
Risotto	£12
<i>wild mushroom, leek & parmesan</i>	
Roast fillet of cod	£15
<i>patatas bravas, spinach, crispy chorizo</i>	
(v) Handmade pumpkin gnocchi	£13
<i>crispy sage, parmesan & chive cream</i>	
(v) Mac 'n' cheese	£11
<i>smoked applewood sauce, garlic & herb crust</i>	

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, garlic Portobello mushroom and onion rings

Steak frites	£14
<i>a 6oz (175g) flat iron steak, skin on fries, creamy green & pink peppercorn sauce</i>	
8oz (225g) ribeye steak	£27
Steak sauces	£2
Peppercorn sauce	
Garlic butter	
Red wine sauce	

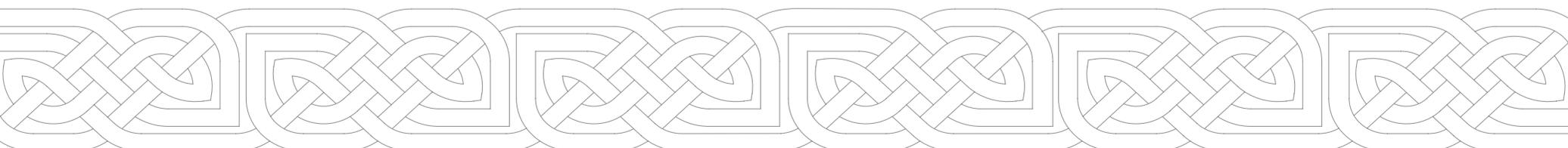
GOURMET BURGERS

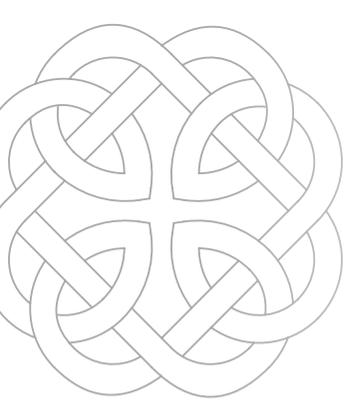
In a brioche bun with skin on fries

Steak burger 6oz (175g)	£12
<i>crispy iceberg, beef tomato, dill pickle, tomato chutney</i>	
Add smoked streaky bacon and cheese	£3
Chicken burger	£12
<i>buttermilk fried chicken, crispy iceberg lettuce, beef tomato, cajun mayo</i>	
(v) Veggie burger	£10
<i>beetroot & feta cheese veggie burger, tomato chutney, crispy iceberg lettuce</i>	

SIDE ORDERS

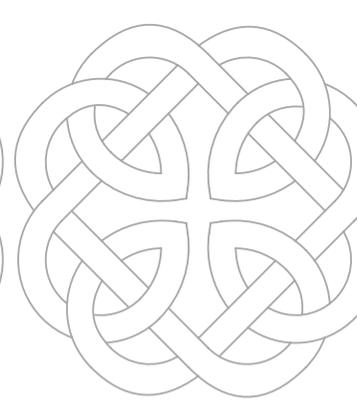
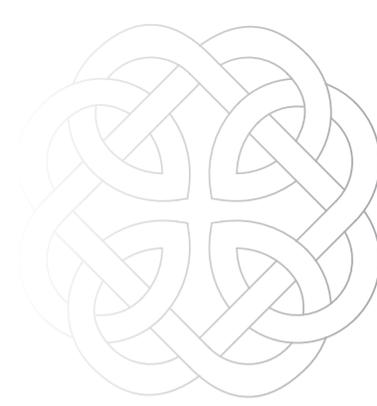
Triple cooked chips	£3
Skin on fries	
Onion rings	
Mixed leaf salad	
Seasonal greens	
Baby boiled potatoes	
Dauphinoise potatoes	





bar & brasserie

Bisque



FIXED PRICE MENU

Lunch 12.00pm to 2.00pm

Dinner 5.00pm to 7.00pm

2 courses for £15.50

START

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

Caesar salad
with pulled chicken & smoked bacon

Haggis bonbons
with whisky mayo

MAINS

Steak and mushroom pie
prime Scottish beef with horseradish mash and seasonal greens

Haddock & chips
battered fillet of haddock, peas puree, hand cut chips, caper mayo

(v) Handmade pumpkin gnocchi
crispy sage, Parmesan and chive cream

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

Chamomile / Peppermint

Green / Fruit infusions

DESSERTS

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

(v) Apple and blackberry crumble £6
classic vanilla cream custard or vanilla ice cream

(v) Raspberry and white chocolate cheesecake £6
raspberry coulis

(v) Milk and dark chocolate brownie £6
cherry ice cream

(v) Selection of ice creams £2 per scoop

CHEESE

Three Scottish farmhouse cheeses, homemade chutney, oatcakes £9

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

Please tell your server if you have any allergy or dietary requirements. Please be aware our kitchen does contain nuts & other allergens. A full list of any allergens in our menu dishes is available on request.

For tables of 6 and over we add a 10% discretionary service charge, 100% of this is distributed to our staff.

