

Menu

Homemade soup of the day served with freshly baked bread (V) (GF/VE Available) 9

Cullen Skink served with freshly baked bread (GF Available) 14

Haggis & Stornoway black pudding bon bons with turnip purée and a whisky sauce 17

Pan fried king prawns with a bacon, leek, stem ginger and chilli butter sauce (GF) (DF Available) 18

Homemade spinach and ricotta ravioli with a toasted pine nut, tomato, basil & parmesan cream 15

Cured duck breast with spiced poached pear, chocolate granola and thyme infused honey 18

Roasted sweet potato, asparagus and cherry tomato salad with a mango, chilli & lime dressing and toasted cashew nuts (GF/Vegan) 13

Seared scallops with roasted cauliflower purée, salsa rossa & crispy parma ham (GF) 19

Freshly baked bread and olives served with extra virgin olive oil and balsamic vinegar

(V) (VE/GF Available)

For One 6, For Two 8



Haggis with a wholegrain mustard mash, turnip purée, a creamy whisky sauce and seasonal veg (V available) 24

Tweed Valley 35 day dry aged 8 oz Ribeye Steak served with Roasted Flat Cap Mushroom, Confit Tomato and Hand Cut Chips (GF) (DF Available) 37 Add a whisky sauce (GF) 5

Rolled haddock stuffed with smoked salmon, creamy mash potato, seasonal veg and a dill cream (GF) 29

Hot smoked salmon scotch egg with mussels cooked in a garlic and white wine cream served with griddled potatoes and crispy kale 29

Whole baked seabream with crispy potatoes & salsa verde served with a sunblush tomato and caper salad (GF Available) 30

Tagliatelle with a bacon, shallot, chilli, tomato & basil sauce finished with spinach and fresh parmesan (Vegetarian/Vegan available) 22

Brea house Tweed Valley steak burger with streaky bacon, Scottish mature cheddar, burger relish and hand cut chips (DF Available) 22

Butternut squash and goats cheese risotto with toasted pine nuts & salsa rossa (V/GF) (Vegan available) 22

Piri Piri marinated chicken burger served with Scottish mature cheddar, homemade BBQ sauce and hand cut chips (GF/DF Available) 22

Pan roasted lamb rump with roasted garlic champ & ratatouille served with a rocket and basil pesto (GF) 36

Seared cod loin with sweet potato fondant, gridled tenderstem broccoli, chorizo jam and a spinach cream (GF) 31

Grilled goats cheese, peppered strawberry and grape salad with a balsamic & mustard vinaigrette, mange tout and toasted pecan nuts (V/GF) (Vegan available) 22

Sides

Garlic bread Freshly baked bread 5.00

Hand cut chips Skinny Fries Fresh side salad Cheesy garlic bread Seasonal vegetables 6.00