

Homemade soup of the day served with freshly baked bread (V) (GF/VE Available) 7

Cullen Skink served with freshly baked bread (GF Available) 9

Hand dived Shetland scallops with parsnip, honey and rosemary purée, salt cured cucumber and crispy bacon (GF) 14

Roasted red pepper and basil hummus with carrot and cucumber batons and homemade flatbread (Vegan) 9

Grass fed Tweed Valley beef Carpaccio with salsa rossa, parmesan shavings, asparagus and crispy capers (GF) (DF Available) 14

Chicken and haggis croquettes with turnip purée, bacon crumb and a whisky sauce 11

Roasted sweet potato, kale and mange tout salad with toasted pistachios and a pink grapefruit dressing (GF/Vegan) 9

Freshly baked bread and olives served with extra virgin olive oil and balsamic vinegar (Vegan) (GF Available) For One 6, For Two 8

Scottish cheese board with crackers, red onion marmalade and thyme infused honey (V) (GF Available) 12



Haggis with a wholegrain mustard mash, turnip purée, a creamy whisky sauce and seasonal veg 19

Tweed Valley 35 day dry aged 8oz Ribeye Steak served with Roasted Flat Cap Mushroom, Confit Tomato and Hand Cut Chips (GF) (DF Available) 29

Surf and turf – add king prawns (GF) 6

Sauce – add whisky sauce (GF) 4

Rolled Scottish haddock stuffed with smoked salmon, creamy mash potato, seasonal veg and a dill cream (GF) 22

Seared sea bream with roasted sweet potato served with celeriac purée, sauté chicory and mange tout and finished with a lemon dressing (GF) 24

Grilled goats cheese, grape and green bean salad with candied hazelnuts and roasted red pepper dressing (V/GF) 19

Chicken supreme with puy lentils and tenderstem broccoli served with a flat leaf parsley cream and pea purée (GF) 22

Sweet roasted Chantenay carrot, asparagus and pickled beetroot salad with toasted flaked almonds and a pomegranate dressing (Vegan/GF) 18

Pea and spinach risotto served with a salsa rossa and toasted cashew nuts (Vegan/ GF) 19

Brea House Tweed Valley steak burger with streaky bacon, Scottish mature cheddar, burger relish and hand cut chips or skinny fries (DF Available) 19

Piri Piri marinated chicken burger served with Scottish mature cheddar, homemade BBQ sauce and hand cut chips or skinny fries (GF/DF Available) 19



Sides

Garlic bread Freshly baked bread 4

Hand cut chips Skinny Fries Fresh side salad Cheesy garlic bread Seasonal vegetables 5

GF - Gluten Free, DF - Dairy Free, V- Vegetarian, VE - Vegan. **Please specify to your server.**



Children's Menu

Soup 4

Garlic Bread 4

Cheese burger with skinny fries

Haggis and mashed potato

Tomato pasta with parmesan

Chicken goujons with salad or skinny fries

8

Ice Cream 4





Dessert and Coffee Menu

Homemade Desserts

Sticky toffee pudding, with toffee sauce and vanilla ice cream 9

Warm chocolate brownie, passionfruit puree, mixed berry coulis and pistachio ice cream (GF) 9

Traditional Cranachan with Scottish whisky, toasted oats and fresh raspberries 9

Scottish cheese board with crackers, red onion chutney and a thyme infused honey (GF Available) 12

Milk and Honey Ice Cream – 3 scoops of ice-cream (please ask server for flavours) (GF Available) 7

Sorbet – 3 scoops of sorbet (please ask server for flavours) (V,VE,GF,DF) 7



Mini Dessert Liqueurs

A 'Scottish affogato' scoop of Milk and Honey vanilla ice cream with **Redcastle coffee rum** liqueur 7

A scoop of your choice of ice cream with **your choice** of liqueur 7
(Choose from Liquid Oats (vegan), Arran Gold, Fraisers Strawberry whisky liqueur,
Glavya or Drambuie)



Liqueur Coffees

Highland Coffee – with Deantson 12yr old malt whisky ~ 9

Gaelic Coffee – with Scotch whisky – 8

Arran Coffee – with Arran Gold whisky cream liqueur ~ 8

Skye Coffee – with Drambuie ~ 8