

CALDERS

Bar & Terrace

BAR MENU

SNACKS

Orkney Cheddar Flavoured Bread	7.5	Buttermilk Fried Chicken Goujons	8.5
<i>Butter</i>		<i>Chive Crème Fraîche</i>	
Marinated Gordal Olives (V/GF)	6	Loaded Fries	8
		<i>Cheddar, Sriracha Mayo,</i>	
Crispy East Coast Squid	9.8	<i>Spring Onions</i>	
<i>Lemon Aioli</i> (GF)		<i>Add Smoky BBQ Brisket</i>	10
Ham Hock Croquettes	8.5		
<i>Wholegrain Mustard Mayo,</i>			
<i>Pickled Onion</i>			

SHARERS FOR TWO

Calder's Board	38	Scottish Cheese & Charcuterie Board (GF)	28
<i>Marinated Gordal Olives, Crispy</i>		<i>St. Andrew's Farmhouse Cheddar,</i>	
<i>East Coast Squid, Ham Hock</i>		<i>Hebridean Blue Cheese,</i>	
<i>Croquettes, Buttermilk Fried</i>		<i>Parma Ham, Salami Milano,</i>	
<i>Chicken, Loaded Fries,</i>		<i>Farmhouse Ham, Red Onion</i>	
<i>House Salad, Grilled Bread</i>		<i>Chutney, Marinated Gordal Olives,</i>	
		<i>Pickles, Selection of Bread & Crackers</i>	

SIDES

Skin On Fries (V/GF)	5	Grilled Tender stem Broccoli	
		<i>Lemon Chilli</i> (V/GF)	6
Triple Cooked Chips (V)	5	Garlic Mushrooms (V/GF)	8
Onion Rings (V/GF)	5	Josper Grilled Black Tiger Prawns (GF)	12
Macaroni Cheese	8		
House Salad (V/GF)	10		

ANYTIME

Soup of the Day (V/GF) 7.5 <i>Toasted Bread</i>	Caesar Salad (V/GF) 16 <i>Sourdough Croutons, Smoked Bacon, Aged Parmesan</i>
Traditional Cullen Skink (GF) 9 <i>Smoked Haddock, Parsley Garlic Toast</i>	Add Grilled Chicken 6 Add Hot Smoked Salmon 8
Three Egg Omelette (GF) 11 <i>Baby Leaf, Fries</i> Add 3 per item Cheddar Cheese Bacon Peppers Spinach Mushrooms Ham	Calder's Burger (GF) 19 <i>Smoked Cheddar, Gherkin, Iceberg Lettuce, Burger Sauce, Onion Chutney, Fries</i>
Margherita 11" Pizza (V/GF) 16 <i>Mozzarella, Tomato & Basil Sauce</i>	Grilled Chicken Burger (GF) 19 <i>Chicken Breast, Smoked Cheddar, Streaky Bacon, BBQ Sauce, Iceberg, Tomato, Fries</i>
Meat Feast 11" Pizza (GF) 18 <i>Mozzarella, Chicken, Pepperoni, Chorizo, Bacon, BBQ Sauce</i>	Steak Frites (200g/7oz) (GF) 28 <i>Flat Iron Steak, Calder's Butter, Salad, Fries</i> Upgrade to 280g Dry Aged Angus Sirloin 46
Homemade Tagliatelle (V/GF) 22 <i>Vermouth Cream And Lime Sauce, Grated Parmesan</i> Add Grilled Chicken 6 Add King Prawns 8	Local Hog Roast Sausage & Mash 22 <i>Caramelised Onion, Red Wine Jus, Onion Crisps</i>
Line Caught Haddock & Chips (GF) 19 <i>Tartare Sauce & Mushy Peas, Lemon</i>	

SANDWICHES (Served until 5pm)

Crispy Chicken Club (GF) 18 <i>Cheddar, Smoked Bacon, Aioli, Iceberg, Tomato</i>	Minute Steak Baguette 16 <i>Mustard Mayonnaise, Caramelised Red Onion, Whisky Sauce</i>
Seafood Open Sandwich (GF) 17 <i>Scottish Smoked Salmon, Atlantic Prawns, Iceberg, Marie Rose</i>	Hummus & Vegan Mozzarella Sandwich (V/GF) 15 <i>Hummus, Grated Carrot, Spinach</i>
Fish Finger Sandwich (GF) 14 <i>Fresh Haddock Goujons, Tartare Sauce, Lettuce</i>	

SWEET

Calder's Classic Sundae (GF) **13**
*One Scoop each of Madagascan
Vanilla, Salted Caramel &
Cookie and Cream Ice Cream,
Marshmallows, Crumbled White
and Dark Chocolate Brownie,
Whipped Cream, Chocolate Sauce,
Wafers, Maltesers Sprinkle*

Sticky Toffee Pudding (V/GF) **9.5**
*Vanilla Ice Cream, Glencadam
Whisky Sauce, Brandy Snap*

**Selection of Three Specially
Selected Cheese by Iain Mellis
the Cheesemaker** (GF) **13**

Summer Berry Sundae (GF) **13**
*Angus Berries, Two Scoops of
Raspberry Ripple Ice Cream &
One Scoop of Strawberry Ice Cream,
Whipped Cream, Strawberry Coulis,
Fresh Strawberry Decoration*

Junior Sundaes available (GF) **8**

*"My philosophy is to source and showcase Scotland's finest seasonal produce
and to serve it with passion, respect and care."*

Head Chef, Andrew Pavlantis

A 12% discretionary service charge will be added to your bill, please let us know if you wish this to be removed.

(GF) Dishes can be adapted for Gluten Free guests (V) Dishes can be adapted for vegan guests. If you'd like information on the allergen content of this menu, please ask one of our waiting staff who will be happy to assist.