

# CALDER'S

## Grill

### APERITIF

|                                                                                                                                                                                                                                                                      |           |                                                                                                                                                                                   |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>East Coast Negroni</b><br><i>A twist on the classic with Scottish influenced ingredients – Gin from Forfar and Scottish Vermouth. Gin Bothy Original / Discarded Vermouth / Campari</i><br><i>Perfect With: Calamari, Gordal Olives, Buttermilk Fried Chicken</i> | <b>12</b> | <b>Highland Garden Spritz</b><br><i>The Botanist Gin/ Elderflower Cordial/ Fresh Mint &amp; Cucumber/ Soda</i><br><i>Perfect With: Cheddar Bread, Olives, Ham Hock Croquettes</i> | <b>11.5</b> |
| <b>Carnoustie Bramble</b><br><i>Paul Lawrie Scottish Gin, Honey, Lemon, Crème Du Mure, Blackberries For Garnish</i><br><i>Perfect With: Calder's Burger, Chicken Burger, Crispy Chicken Club</i>                                                                     | <b>12</b> | <b>Honey Berry Spritz</b><br><i>Angus Alchemy Honey Berry/ Prosecco/ Irn Bru</i><br><i>Perfect With: Desserts</i>                                                                 | <b>12</b>   |

### SNACKS

|                                                                                                        |            |                                                                             |            |
|--------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------|------------|
| <b>Orkney Cheddar Flavoured Bread</b> (GF)<br><i>Butter</i><br><i>Gluten Free Bread also available</i> | <b>7.5</b> | <b>Ham Hock Croquettes</b><br><i>Wholegrain Mustard Mayo, Pickled Onion</i> | <b>8.5</b> |
| <b>Marinated Gordal Olives</b> (V/GF)                                                                  | <b>6</b>   | <b>Buttermilk Fried Chicken Goujons</b><br><i>Chive Crème Fraîche</i>       | <b>8.5</b> |

### STARTERS

|                                                                                                                  |            |                                                                                                                       |             |
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| <b>East Coast Prawn &amp; Crayfish Cocktail</b> (GF)<br><i>Avocado, Marie Rose, Tomato, Buttered Brown Bread</i> | <b>12</b>  | <b>Dry Aged Angus Beef Tartare</b> (GF)<br><i>Dripping Toast, Truffle Crème Fraîche, Egg Yolk Cream, Fried Capers</i> | <b>14</b>   |
| <b>Soup Of The Day</b> (V/GF)<br><i>Toasted Bloomer Bread</i>                                                    | <b>7.5</b> | <b>Traditional Cullen Skink</b> (GF)<br><i>Smoked Haddock, Parsley Garlic Toast</i>                                   | <b>9</b>    |
| <b>Arbroath Smokie Pâté</b> (GF)<br><i>Pickled Cucumber, Toasted Sourdough</i>                                   | <b>8.5</b> | <b>Chargrilled Corn Kernel &amp; Barley Risotto</b> (V)<br><i>Vegetable Crisps, Herb Oil, Parmesan</i>                | <b>8/16</b> |

### • FROM OUR JOSPER GRILL •

*All steaks are supplied by Scott Brothers Butchers, Dundee. The secret to locking in the flavours is our Josper grill, a special style charcoal oven from Barcelona.*

|                                                                                          |           |                                                                                                                                                                                    |                   |
|------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Angus Flat Iron Steak</b> (200g/7oz) (GF)                                             | <b>28</b> | <b>Pork Loin Chop</b> (280g/10oz) (GF)<br><i>Bramley Apple Compote</i>                                                                                                             | <b>30</b>         |
| <b>Dry Aged Angus Sirloin</b> (280g/10oz) (GF)                                           | <b>46</b> | <b>Chargrilled Marinated Vegetables</b> (V/GF)                                                                                                                                     | <b>20</b>         |
| <b>Dry Aged Angus Rib Eye</b> (227g/8oz) (GF)                                            | <b>40</b> | <b>Sauces</b> (All GF)<br><i>Whisky Peppercorn Sauce   Bearnaise   Chimichurri (V)</i><br><i>Caramelised Onions (V)   Red Wine Jus</i><br><i>Horseradish Cream   Garlic Butter</i> | <b>5 per item</b> |
| <b>Angus Beef Tenderloin</b> (170g / 6oz) (GF)                                           | <b>45</b> | <b>Add Josper Grilled Black Tiger Prawns</b> (GF)                                                                                                                                  | <b>12</b>         |
| <b>Beef Tomahawk</b> (907g /32oz) (GF)<br><i>Great for sharing or for big appetites.</i> | <b>95</b> |                                                                                                                                                                                    |                   |

### SIDES

|                                |          |                                |            |                                                         |           |
|--------------------------------|----------|--------------------------------|------------|---------------------------------------------------------|-----------|
| <b>Skin On Fries</b> (V/GF)    | <b>5</b> | <b>Clotted Cream Mash</b> (GF) | <b>4.5</b> | <b>House Salad</b> (V/GF)                               | <b>10</b> |
| <b>Triple Cooked Chips</b> (V) | <b>5</b> | <b>Potato Gratin</b> (GF)      | <b>5</b>   | <b>Grilled Tenderstem Broccoli, Lemon Chilli</b> (V/GF) | <b>6</b>  |
| <b>Onion Rings</b> (V/GF)      | <b>5</b> | <b>Macaroni Cheese</b>         | <b>8</b>   | <b>Garlic Mushrooms</b> (V/GF)                          | <b>8</b>  |

### HOUSE CLASSICS

|                                                                                                                                           |           |                                                                                                                               |           |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Scottish Cheese &amp; Charcuterie Board</b> (GF)<br><i>Antipasti, Crackers, Pickles</i>                                                | <b>28</b> | <b>Calder's Burger</b> (GF)<br><i>Smoked Cheddar, Gherkin, Iceberg Lettuce, Burger Sauce, Onion Chutney, Fries</i>            | <b>19</b> |
| <b>Chicken Supreme</b> (GF)<br><i>Potato Gratin, Stornoway Black Pudding Crumb, Creamed Leeks, Asparagus, Black Garlic Puree, Pan Jus</i> | <b>22</b> | <b>Chicken Burger</b> (GF)<br><i>Chicken Breast, Smoked Cheddar, Streaky Bacon, BBQ Sauce, Iceberg Lettuce, Tomato, Fries</i> | <b>19</b> |
| <b>Local Hog Roast Sausage &amp; Mash</b><br><i>Caramelised Onion, Onion Crisps, Red Wine Jus</i>                                         | <b>22</b> | <b>Caesar Salad</b> (V/GF)<br><i>Sourdough Croutons, Smoked Bacon, Anchovies, Aged Parmesan</i>                               | <b>16</b> |
| <b>Roast Angus Lamb Rump</b> (GF)<br><i>Fondant Potato, Spring Greens, Carrot Puree, Rosemary Jus</i>                                     | <b>26</b> | <b>Add Grilled Chicken</b>                                                                                                    | <b>6</b>  |
| <b>Pan Seared North Sea Cod</b> (GF)<br><i>Clotted Cream Mash, Celeriac Purée, Lemon Butter, Spinach, Hazelnuts, Parma Ham Crisp</i>      | <b>26</b> | <b>Add Hot Smoked East Coast Salmon</b>                                                                                       | <b>8</b>  |
|                                                                                                                                           |           | <b>Homemade Tagliatelle</b> (V/GF)<br><i>Vermouth Cream &amp; Lime Sauce, Grated Parmesan</i>                                 | <b>20</b> |
|                                                                                                                                           |           | <b>Add Mushrooms</b>                                                                                                          | <b>4</b>  |
|                                                                                                                                           |           | <b>Add Chicken</b>                                                                                                            | <b>6</b>  |
|                                                                                                                                           |           | <b>Add King Prawns</b>                                                                                                        | <b>8</b>  |

*"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.