

CALDER'S DINNER MENU

• NIBBLES •

Home Made Bread Selection - £7
Butter

Marinated Olives (GF,V) - £5

Hummus - £6
Warm Pitta Bread (GF,V)

TO START

Soup of the Day - £7.5
Crusty Bread (GF,V)

Chicken, Pancetta & Stornoway
Black Pudding Terrine - £8
Piccalilli, Baby Leaf, Toasted Brioche

Grilled Vegetable Galette - £8.5
Polenta, Elrick Log Goat's Cheese, Provençale
Vegetables, Sun Blushed Tomato Sauce (GF,V)

Trio of Gravdax, Steelhead Smoked Trout
& Hendrick's Gin Smoked Salmon - £11.5
Sake flavored Cucumber Jelly, Wasabi Crème
Fraîche, Caviar & Blinis (GF)

Cock a Leekie Arancini - £8
Aioli, Baby Leaf, Parma Ham Crisp

Haggis Spring Rolls - £8
Chili Jam

HOUSE FAVORITE'S

Corn Fed Breast of Chicken - £18
Baby Roast Potatoes, Haggis, Grilled
Cumin Carrots, Fine Beans, Glenmorangie
Whisky Cream Sauce (GF)

Fresh Landed Battered Haddock - £18
Tartare Sauce, Garden Peas, Lemon, Fries,
Baby Leaf (GF)

Halibut Fillet - £22
Olive Crushed Potatoes, Asparagus,
Tender Stem Broccoli, Sauce Vierge (GF)

Charcuterie & Cheese - £19
Parma Ham, Salami Milano, East Fife Anster,
Red Onion Chutney, Pickles, Kalamata Olives,
Focaccia (GF)

Pea & Mint Risotto - £15
Vegetable Crisps (GF,V)

Seafood Platter - £19
Smoked Salmon, Crayfish Cocktail,
Hot Smoked Salmon, Crusty Bread, Tartar
Sauce, Cherry Tomatoes, Cucumber (GF)

• ALL MEAT IS LOCALLY SOURCED. FISH ARE LANDED AT PETERHEAD HARBOUR •

• FROM OUR JOSPER GRILL •

8oz Rib Eye Steak (GF) - £34

10oz Sirloin Steak (GF) - £36

16oz Porterhouse Steak (GF) - £58

32oz Cote de Boeuf (GF) - £78

All Steaks are served with Grilled
Portobello Mushroom, Onion Rings,
Sautéed Spinach, Plum Tomato
& Hand Cut Chips

Americano Burger - £16
Tomato, Gherkins, Monterey Jack Cheese,
House Relish, Coleslaw, Potato Bun, Chips (GF)

Highland Burger - £18
Local Haggis, Streaky Bacon, Cheddar,
Tomato, Baby Gem, Coleslaw, Whisky Sauce,
Potato Bun, Chips (GF)

Portobello Mushroom Burger - £16
Vegan Cheese, Tomato, Lettuce, American
Mustard, Relish, Potato Bun, Chips (GF,V)

Add Peppercorn Sauce, Béarnaise
or Garlic Butter - £4 each

ADD A SIDE - £5 each

Fries, Garlic Bread, Tossed House
Salad, Creamed Spinach & Garlic,
Beer Battered Onion Rings or
Tender Stem Broccoli

DESSERTS

Cranachan - £8.5
Glenlivet Whisky, Oats, Cream,
Scottish Raspberries (GF)

Dark Chocolate Tart - £8.5
Carnoustie Distillery Caramel
& Banana Rum Ice Cream

Sticky Toffee Pudding - £8.5
Butterscotch Sauce, Vanilla Ice Cream
(GF,V)

White Chocolate & Mascarpone
Mille Feuille - £8.5
Served with Scottish Strawberries

Homemade Ice Cream or Sorbet Selection - £7
(GF,V)

Selection of Iain J Mellis Scottish Cheese - £13
Mini Oatcakes, Chutney, Celery, Grapes (GF)

Allergen Information

(GF) Dishes can be adapted for Gluten Free guest's

(V) Dishes can be adapted for Vegan guest's

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you do have any allergens or special dietary requirements, please notify a member of our team.

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

'We are proud to say that all the dishes on our menus, where possible and whilst in season, are made from ingredients local to this area, and are locally sourced wherever possible, in addition all desserts, including ice creams are made on the premises by our kitchen brigade.'

Head Chef, Andrew Pavlantis