

# CALDER'S LUNCH MENU

SERVED FROM 12PM-5PM

## SOUP & SANDWICHES

### SOUP

Soup of the Day - £6  
Crusty Bread

### SANDWICHES

Served on White or Brown Bloomer Bread  
with Dressed Salad, Coleslaw & Crisps

*(All sandwiches can be served on  
Gluten Free Bread)*

Calder's Club Sandwich - £14  
Chicken, Bacon, Cheese, Mayo, Tomato,  
Lettuce

Minute Steak Sandwich - £14  
Caramelised Red Onion, Garlic Mayo, Lettuce

Grilled Mediterranean Vegetables - £9  
Red Pepper Pesto

Scottish Smoked Salmon - £13  
Cream Cheese, Dill, Cucumber, Baby Leaf

*Add a side of Fries, Garlic Bread or  
Side Salad for £5*

## • HAND ROLLED • 9" PIZZA

Classic Margherita - £13  
Mozzarella, Tomato & Basil Sauce (GF,V)

Quattro Formaggi - £14  
Mozzarella, Pecorino, Gorgonzola,  
Mascarpone (GF,V)

Meat Feast - £15  
Mozzarella, Chicken, Pepperoni,  
Grilled Beef, Chorizo, Bacon (GF)

Parma - £15  
Mozzarella, Prosciutto, Rocket,  
Parmesan Shavings (GF)

*\*Vegan Cheese and Gluten Free  
base available*



## HOUSE SPECIALS

Three Egg Omelette - £9.5  
Grated Cheddar Cheese, Baby Leaf Salad  
& Chips (GF)  
*Add Bacon, Mushrooms, Peppers,  
Ham (£2 per item)*

Caesar Salad - £14  
Bacon, Gem Lettuce, Anchovy & Parmesan  
Mayo, Crunchy Croute (GF)  
*Add Char Grilled Cajun Breast of Chicken - £21*

Greek Salad - £14  
Tomatoes, Cucumber, Peppers, Red Onion,  
Capers, Feta Cheese, Olives, Olive Oil,  
Oregano & Grilled Flatbread (GF,V)

Charcuterie & Cheese - £19  
Parma Ham, Salami Milano, Scottish Cheddar,  
Red Onion Chutney, Pickles, Calamata Olives,  
Focaccia (GF)

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

Fresh Landed Battered Haddock - £18  
Chips, Baby Leaf Salad, Homemade Tartar  
Sauce, Peas, Lemon (GF)

## • FROM OUR JOSPER GRILL •

6oz Rump Steak - £16  
Grilled Portobello Mushroom,  
Sautéed Spinach, Plum Tomato  
& Chips (GF)

8oz Rib Eye Steak - £34  
Grilled Portobello Mushroom,  
Sautéed Spinach, Plum Tomato  
& Chips (GF)

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

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

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

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

## DESSERTS

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

Sticky Toffee Pudding - £8.5  
Vanilla Ice Cream (GF)

Selection of Iain Mellis Farmhouse  
Scottish Cheese - £13  
Mini Oatcakes, Chutney, Quince,  
Grapes, Celery

Homemade Ice Cream or  
Sorbet Selection - £2.5 per scoop  
(GF,V)

### 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 des-  
serts, including ice creams are made on  
the premises by our kitchen brigade.'*

*Head Chef, Andrew Pavlantis*