



TO START

Toasted sourdough olive oil and balsamic vinegar	2.75
Pot of marinated olives	2.75
Campbell's haggis bon bons	3.50
Today's soup freshly made with baked bread and butter	5.75
Rocket and edamame bean salad topped with a poached egg	6.50
Finnan haddock fish cake rocket salad and tartare sauce	7.50 / 13.50
Slow cooked pork & herb terrine toasted bread chunks with onion chutney	6.95
Sharing platter for 2 or 3 paprika roasted beef chipolatas, hummus, sticky chicken wings, haggis bon bons and olives	13.95 / 19.95
BBQ sticky chicken wings with chilli and crème fraiche	7.50
Paprika roasted beef chipolatas with sweet chilli dip	6.50
Fresh tomatoes, basil, garlic & olive oil dished up on toasted sourdough bread · VEG	6.95

MAINS

Deep fried haddock in craft beer batter served with rustic fries and mushy peas	13.95
Rocket, chorizo & garlic croutons served with edamame bean salad topped with 2 poached eggs and a "tin of frites"	14.00
Loch Duart salmon parcel filled with creamy mascarpone and chargrilled leeks finished with sautéed new potatoes and crispy capers	14.50
Chicken breast with provolone cheese and sage proscuitto coated in breadcrumbs, finished with watercress & rocket salad topped with a fried egg	15.95
Chargrilled 170g minute steak frites sea salted fries, rosemary mayonnaise, watercress & rocket	17.50
Scottish 8oz sirloin steak grilled plum tomato, mushrooms, rocket and a "tin of frites"	24.95
Dalmahoy burger chargrilled 8oz beef burger served in a brioche bun with melted cheddar, crispy bacon & rustic chips	14.50
Chargrilled marinated chicken burger served in a brioche bun with tomato salsa, provolone cheese, rocket & rustic chips	13.95
James Braid club classic triple toasted club sandwich with roast turkey, bacon, avocado, tomato, crisp baby gem, mayonnaise & rustic chips	12.95

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.

SEASONAL SALADS

Beetroot & avocado superfood kale, quinoa, beetroot hummus, mixed seeds and lemon dressing · GF V VEG	11.50
Braised chicken & chorizo white bean, chicory and mixed leaf salad	13.50
Roasted carrot & hazelnut with marinated courgettes & mozzarella · GF VEG	10.95
Watermelon, feta & fennel with crusty croutons and hot & sour dressing · VEG	12.50
Classic Caesar gem lettuce, anchovies, smoked bacon, parmesan shavings & croutons	9.00
Add a chargrilled chicken breast	14.50
Add a 120g flat top minute steak	16.95

PASTA & PIZZA

FRESHLY COOKED PASTA

Scottish crab and prawns cherry tomatoes, fresh herbs and a touch of chilli tossed with linguine	13.95
Marinated courgettes chargrilled peppers, fresh tomato sauce, linguine · VEG	11.50
OVEN BAKED PIZZA DOUGH	
Classic three cheese (mozzarella, parmesan, cheddar) with our fresh tomato sauce, heirloom tomatoes and fresh oregano · VEG	11.50

Chargrilled courgettes roasted peppers, mozzarella and finished with rocket · VEG	12.50
BBQ beef and chorizo fresh tomato sauce topped with mozzarella	13.50

SANDWICHES

(not available after 6:30 pm) Served on sliced wholemeal, white bloomer bread or flour tortilla wrap with salad and crisps

Roasted chicken & avocado mayonnaise with crisp gem lettuce	7.50
Beetroot hummus rocket and feta cheese · VEG	7.00
Mature cheddar cheese fig & apple chutney · VEG	7.00
Smoked salmon cream cheese & rocket	7.75
Why not swap your crisps for chips for an additional £2.00	

DESSERTS

Dark chocolate tart chocolate sauce and ice-cream	6.95
Strawberry ice cream sundae smashed meringue, macerated strawberries · GF	6.95
Selection of Beechdean dairy ice creams (chocolate, vanilla, strawberry) · GF	5.50
Sticky toffee pudding toffee sauce & vanilla ice-cream	6.95
White chocolate & raspberry cheesecake with raspberry sorbet	6.95
Mature Lockerbie cheddar & Blue Murder cheeses tomato & apple chutney and oatcakes · VEG	8.95

SIDES £3.50

Tin of rustic fries sea salted with rosemary mayonnaise · VEG	
Craft beer battered onion rings · VEG	
Heritage tomato & basil salad · GF V VEG	
Mixed leaf & herb salad lemon olive oil dressing · GF V VEG	

SOFT DRINKS

Pepsi / Diet Pepsi 330ml	3.10	
Tonic Water 200ml	2.30	
J20 275ml	2.00	
Britvic 55 275ml	3.00	
Red Bull 250ml	4.05	
Fruit Juice 275ml	2.55	
Fruit Shoot 275ml	1.80	
Strathmore Still 330ml / 750ml	2.50	4.75
Strathmore Sparkling 330ml / 750ml	2.50	4.75

Should a vintage be exhausted, the next vintage will be offered. All wines listed are between 8% and 15% abv. Alcoholic beverages are only available to people aged 18 or over. Wines sold by the glass are available in 125ml and 250ml on request. Tap water is available on request. All prices include VAT at the current rate. A discretionary service charge of 12.5% is added to every bill, please speak to your server if you would like this removed.

BEER & CIDER

Draught	Half	Pint
Dalmahoy Our very own craft house lager	2.15	4.25
Tennents Scottish lager by The Caledonian brewery	2.25	4.50
Belhaven Best This ale is brewed only 20 miles from Edinburgh	2.25	4.50
Schiehallion Craft lager by the Harviestoun brewery	2.75	5.25
Orchard Thieves cider Crafted cider	2.75	5.50

BOTTLED

Coors Light 330ml	3.95
Innis & Gunn 275ml	4.50
Heineken 330ml	4.20
Peroni 330ml	4.60
Caesar Augustus 500ml	5.75
Rekorderlig Original 500ml	5.60
Rekorderlig Berry 500ml	5.60
Heineken 0% 330ml	3.50

WHITE

	175ml	250ml	Bottle
Bespoke Chenin Blanc Western Cape, South Africa 2014/15	4.75	6.75	19.50
Pontebello Pinot Grigio Australia 2014/15	5.35	7.60	22.75
Short Mile Bay Chardonnay SE Australia 2014/15	5.60	7.95	23.50
Errázuriz Sauvignon Blanc Casablanca, Chile 2014/15	6.70	9.60	28.50
Picpoul de Pinet Domaine St Anne France 2014/15	6.70	9.60	28.50
Robert Mondavi Twin Oaks Chardonnay California 2014/15			28.50
Vidal Sauvignon Blanc Marlborough, New Zealand 2014/15	7.50	10.65	31.95
Mâcon Villages, Louis Jadot France 2014/15			35.95
Leiras, Albariño Rias Baixas, Spain 2014/15	9.10	13.00	38.95

RED

	175ml	250ml	Bottle
Cullinan View Shiraz South Africa 2015/16	4.76	6.75	19.50
Granfort Merlot Pays d'Oc, France 2014/15	5.75	8.25	24.50
Nederburg "The Manor", Cabernet Sauvignon South Africa 2014/15	6.70	9.00	26.95
Robert Mondavi Twin Oaks, Cabernet Sauvignon, California 2013/14			28.50
Portillo Malbec Valle de Uco, Mendoza, Argentina 2015/16	6.70	9.60	28.50
Côtes du Rhône Les Abeilles Rouge, Jean-Luc Colombo, France 2013/14			29.50
Don Jacobo Rioja, Crianza Tinto Bodegas Corral, Spain 2010/11	7.25	10.40	30.95
Waipara Hills Pinot Noir Central Otago, New Zealand 2014/15	9.10	12.85	38.95

ROSE

	175ml	250ml	Bottle
Château La Gordonne Provence, France 2015/16	7.25	10.40	30.95

SPARKLING

	125ml	Bottle
Galanti Prosecco Extra Dry NV, Italy	5.35	31.95
Moët & Chandon Impérial NV, Champagne	10.65	63.95
Moët & Chandon Rosé Impérial NV, Champagne		77.95