



STARTERS

Soup of the day ** <i>Fresh bread</i>	6.00
Smoked mackerel <i>Crostini, avocado</i>	9.00
Breaded brie <i>Cherry compote</i>	8.00
Whipped goats' cheese <i>Candied & golden beetroot carpaccio</i>	9.00
Teriyaki chicken skewers ** <i>Dressed salad</i>	6.00
Wings – broccoli or chicken** <i>Bbq or teriyaki</i>	6.00
Scottish 'nachos' <i>Tattie scones – fried, spiced, topped with nacho sauce and salsa</i>	7.00
Smoked salmon <i>Brown bread, lemon, shallots, capers</i>	9.00

MAINS

Wild mushroom, spinach & garlic gnocchi **	16.00
Pork belly <i>Apple cider sauce, crackling, roasted heritage carrots, mashed potatoes</i>	22.00
Rack of lamb <i>Parmentier potatoes, vegetables, red wine jus</i>	26.00
Homemade 'bubble & squeak', <i>Flat mushroom, poached egg, wholegrain & cider cream sauce</i>	22.00
Monkfish, tomato & coconut curry <i>Basmati rice</i>	24.00
Beer battered haddock ** <i>Triple cooked chips, mushy peas, tartare</i>	18.00
Chicken Balmoral ** <i>Mashed potatoes, seasonal greens, whisky cream sauce</i>	18.00
Steak & Guinness stew with dumplings <i>Mashed potato, seasonal greens</i>	22.00
Thai vegetable curry ** <i>Basmati rice</i>	17.00

**** TWO COURSE SPECIAL – 19.95****

**** *Marked items only***

FRIDAY IS STEAK NIGHT!

PUDDINGS

Sticky toffee pudding ** <i>Salted caramel sauce, vanilla ice cream</i>	6.00
Ice cream ** <i>Wafer, sprinkles, sauce</i>	6.00
Lemon posset <i>Berry compote</i>	7.00
Chocolate mousse	8.00
Strawberry tart ** <i>Fresh cream</i>	6.00

SIDES

Salad	4.00
Vegetables	4.00
Triple cooked chips	5.00
Mashed potatoes	4.00
Curry sauce	3.00
Gravy	3.00
Coleslaw	4.00
Onion Rings	4.00

Some dishes may contain nuts, dairy produce, gluten and other allergens.
If you require allergen advice, please ask a member of staff for information.

Guests with a dinner inclusive rate have an allocation of two courses from the menu.
Anything extra will be charged.

All prices include VAT at the appropriate prevailing rate.



Network: Brander Lodge New

Password: Whisky2022