

CALDER'S

Restaurant & Bar

LUNCH MENU | SERVED 12PM-5PM

Soup of the Day - 7.5

bloomer bread, cultured butter (GF)

Cullen Skink - 8.5

smoked haddock, potato and leek chowder, dill (GF)

HOUSE FAVOURITES

Three Egg Omelette - 10.5

baby leaf, chips (GF)

add - 3 per item

cheddar cheese | bacon | peppers | spinach
mushrooms | tender stem broccoli | ham

add - 4 per item

hot smoked salmon | chorizo | avocado

Fresh Landed Battered Haddock - 19

garden peas, lemon, tartare sauce, chips (GF)

Homemade Tagliatelle - 18

cream, vermouth and lime sauce, grated parmesan

add chicken - 6

add king prawns - 8

FROM OUR JOSPER GRILL

*The secret to locking in the flavours is our
Josper grill, a special style of charcoal
oven from Barcelona*

8oz Rib Eye Steak (GF) - 36

Surf and Turf - 30

8oz rump steak, king prawns (GF)

add - 4.5 per item

peppercorn sauce | béarnaise
garlic butter

*All Steaks are served with sauté button
mushrooms, cherry tomatoes on the vine
and triple cooked chips dusted
with Rosemary Sea Salt*

Calder's Burger - 22

double beef patty, tomato, gherkins, Monterey
Jack cheese, house relish, coleslaw, chips, onion
rings (GF)

Americano Burger - 18

tomato, gherkins, Monterey Jack cheese, house
relish, potato bun, chips (GF)

Grilled Chicken Burger - 18

chicken breast, black pudding, cheddar cheese,
streaky bacon, whisky sauce, iceberg lettuce,
tomato, chips (GF)

Cauliflower Steak - 16

baby roast potatoes, sauté button mushrooms,
Chimichurri sauce (V,GF)

SIDES

Triple Cooked Chips - 6

Onion Rings - 6

Mac and Cheese - 7

House Salad - 6

Tenderstem Broccoli - 6

chilli buttered almonds

PERFECT PAIRS

Taittinger Brut NV ^{125ml}
14

Prosecco ^{125ml}
7.2

Negroni Sbagliato
11

Aperol Spritz
11

SANDWICHES

Calder's Club Sandwich - 18

toasted bloomer bread, chicken, bacon,
cheddar cheese, tomato, baby gem (GF)

Minute Steak Baguette - 16

mustard mayonnaise, caramelised red onion,
whisky sauce (GF)

Morangie Brie - 14

toasted sourdough, cranberry jam (GF)

Seafood Open Sandwich - 17

bloomer bread, smoked salmon,
prawns, Marie Rose sauce (GF)

Hummus and Mozzarella - 12.5

bloomer bread, hummus, grated carrot,
mozzarella, baby spinach (GF)

Margherita - 14

mozzarella, tomato & basil sauce (GF/V)

Meat Feast - 18

mozzarella, chicken, pepperoni, chorizo,
bacon, BBQ sauce (GF)

El Fuego - 18

Nduja sausage, chorizo, mozzarella,
tomato and basil sauce (GF)

Scottish - 17

Stornoway black pudding, Lorne sausage,
smoked streaky bacon, cheddar cheese,
tomato and basil sauce

Hawaiian - 15

pineapple, smoked streaky bacon,
mozzarella, tomato and basil sauce (GF)

“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.

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