

# CALDERS

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**

## 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)

**• 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**  
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

## HAND ROLLED 11" PIZZA

**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**

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