

CALDERS

Restaurant & Bar

DINNER MENU

TEE OFF

Soup Of The Day - 7.5

bloomer bread, cultured butter (GF)

Cullen Skink - 8.5

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

Scotch Egg - 9

Stornoway black pudding, Panko breadcrumbs, aioli

Haggis Truffles - 8

chili jam, baby leaf

Arbroath Smokie Fishcakes - 8.5

pea, leek & Pinot Grigio sauce

Sweet Potato Samosas - 8

homemade Tandoori ketchup (V)

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

10oz Sirloin Steak (GF) - 40

Surf and Turf - 30

8oz rump steak, king prawns (GF)

Sizzling Pork Spare Ribs - 36

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)

HOUSE FAVOURITES

Feather Blade of Angus Beef - 24

Dauphinoise potatoes (GF)

Homemade Madras Curry - 21

chicken, Jasmine rice, naan bread (GF)

Grilled Pork Loin - 19

Stornoway black pudding, baby roast potato, tenderstem broccoli, sage jus (GF)

Wild Mushroom Bourignnon - 18

rice Pilaf, grilled flatbread, Pecorino (V,GF)

Homemade Tagliatelle - 18

cream, vermouth and lime sauce, grated parmesan

add chicken - 6

add king prawns - 8

Hake Fillet - 20

garden peas, creamed potatoes, sea vegetables, saffron cream (GF)

Fresh Landed Battered Haddock - 19

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

NIBBLES

Homemade Bread Selection - 8.5

balsamic, olive oil (GF)

Harlequin Olives (GF) - 6

Hummus, Chargrilled Bread (GF) - 7

ADD A SIDE

Garlic King Prawns 8

Triple Cooked Chips 6

Onion Rings 6

Mac and Cheese 7

House Salad 6

Tenderstem Broccoli 6

chilli buttered almonds

PERFECT PAIRS

Taittinger But NV ^{125ml} - 14

Prosecco ^{125ml} - 7.2

Whisky sour - 13

Adriatico Sour ^{0%ABV} - 7

“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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