

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 Bourgignon - 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 **Mac and Cheese** 7

Triple Cooked Chips 6 **House Salad** 6

Onion Rings 6 **Tenderstem Broccoli** 6
chilli buttered almonds

PERFECT PAIRS

Taittinger Brut 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

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