

CALDERS

Restaurant & Bar

APERITIF

East Coast Negroni 12
Gin Bothy Original, Discarded
Vermouth, Campari

Calder's Bramble 12
Lencadam 10y, Honey, Lemon,
Crème Du Mure, Blackberries For
Garnish

Highland Garden Spritz 11.5
The Botanist Gin,
Elderflower Cordial, Fresh
Mint & Cucumber, Soda

Honey Berry Spritz 12
Angus Alchemy Honey Berry,
Prosecco, Irn Bru

SNACKS

**Orkney Cheddar Flavoured
Bread (Gf Available) 7.5**
Butter

Marinated Gordal Olives (V/Gf) 6

Ham Hock Croquettes 8.5
Wholegrain Mustard Mayo,
Pickled Onion

Buttermilk Fried Chicken 8.5
Chive Crème Fraîche

STARTERS

Traditional Cullen Skink (Gf) 9
Smoked Haddock, Parsley Garlic Toast

**Soup Of The Day & Bloomer
Toasted Bread (V/Gf) 7.5**

Arbroath Smokie Pâté (Gf) 8.5
Pickled Cucumber, Toasted Sourdough

East Coast Prawn & Crayfish Cocktail (Gf) 12
Avocado, Marie Rose, Tomato, Buttered
Brown Bread

Dry Aged Angus Beef Tartare (Gf) 14
Dripping Toast, Truffle Crème Fraîche,
Egg Yolk Cream, Fried Capers

Grilled Corn Kernel & Barley Risotto (V) 8/16
Vegetable Crisps, Herb Oil, Parmesan

FROM OUR JOSPER GRILL

*All steaks are supplied by Scott Brothers Butchers, Dundee.
The secret to locking in the flavours is our Jospier grill, a special style charcoal oven from Barcelona.*

Angus Flat Iron Steak (200g/7oz) (Gf) 28

Beef Tomahawk (907g/32oz) (Gf) 98

Sauces 5 per item

Dry Aged Angus Sirloin (280g/10oz) (Gf) 46

Pork Tomahawk (500g/16oz) (Gf) 60
Bramley Apple Compote

Whisky Peppercorn Sauce | Bearnaise |
Chimichurri (V) | Caramelised Onions (V)
| Red Wine Jus | Horseradish Cream |
Garlic Butter

Dry Aged Angus Rib Eye (227g/8oz) (Gf) 40

Char Grilled Marinated Vegetables (V/Gf) 20

+ Add Jospier Grilled Black Tiger Prawns 12

Angus Beef Tenderloin (170g / 6oz) (Gf) 45

SIDES

Skin On Fries (Gf/V) 5

Triple Cooked Chips (V) 5

Onion Rings (Gf/V) 5

Clotted Cream Mash (Gf) 4.5

Potato Gratin (Gf) 5

Macaroni Cheese 8

House Salad (Gf/V) 10

Garlic Mushrooms (Gf/V) 8

Grilled Tenderstem Broccoli (Gf/V) 6
Lemon Chilli

HOUSE CLASSICS

Scottish Cheese & Charcuterie Board (Gf) 28
Antipasti, Crackers, Pickles

Pan Seared North Sea Cod (Gf) 26
Clotted Cream Mash, Celeriac Purée, Lemon
Butter, Spinach, Hazelnuts, Parma Ham Crisp

Local Hog Roast Sausage & Mash 22
Caramelised Onion, Onion Crisps, Red Wine Jus

Roast Angus Lamb Rump (Gf) 26
Fondant Potato, Spring Greens, Carrot Puree,
Rosemary Jus

Chicken Burger 19
Chicken Breast, Cheddar Cheese, Streaky Bacon,
BBQ Sauce, Iceberg Lettuce, Tomato, Fries

Calder's Burger (Gf) 19
Smoked Cheddar, Gherkin, Iceberg, Burger
Sauce, Onion Chutney, Fries

Chicken Supreme (Gf) 22
Potato Gratin Stornoway Black Pudding Crumb,
Creamed Leeks, Asparagus, Black Garlic Puree,
Pan Jus

Caesar Salad (V/Gf) 16
Sourdough Croutons, Smoked Bacon,
Anchovies, Aged Parmesan
+ Add Grilled Chicken 6
+ Add Hot Smoked East Coast Salmon 8

Homemade Tagliatelle Cream (V/Gf) 22
Vermouth & Lime Sauce, Grated Parmesan
+ Add Chicken 6
+ Add King Prawns 8

*"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. 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.

(GF) Dishes can be adapted for Gluten Free guests (V) Dishes can be adapted for vegan
guests (DF) Dishes can be adapted for dairy free guests.

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