



Wines by the Glass

	125ml	175ml
Champagne		
Joseph Perrier Blanc de Blancs	£14.00	
Prosecco		
Villa Sandi Millesimato, Italy	£ 8.00	
Rose		
Pinot Grigio Blush, Italy		£ 6.00
Chateau Sainte Croix, France		£ 8.00
White		
Sauvignon Blanc, New Zealand		£8.50
Red		
Pinot Noir, New Zealand		£8.50

Sparkling cocktails

£ 8.75

Scottish Hills

Hendrick's gin and elderflower cordial topped with prosecco

Kir Royale

Crème de cassis topped with champagne

French 75

Gin and fresh lemon juice topped with champagne

Mocktails

£ 6.75

Watermelon Margarita

Watermelon syrup, crushed cucumber, lime juice and soda

Shirley Temple

Ginger ale and lime juice topped with grenadine

Lavender Lemonade

Honey and lemon with lavender from our garden

Rosemary Blueberry Smash

Homemade rosemary syrup, lime juice, sparkling water and fresh blueberries

Starter

Soup of the day, served with warm bread (*G)				£6.50
Smoked salmon, capers, egg mayonnaise & crusty ciabatta (*G)				£9.50
Shallot tarte tatin, dried Roscoff onion ash, Comte emulsion, parmesan wafer (*V)				£7.50
Chicory, feta cheese, beetroot & pine nut salad (G)	<i>Starter</i>	£8.50	<i>Main</i>	£12.50
<i>Cringletie</i> Chicken Caesar salad (*G)	<i>Starter</i>	£8.50	<i>Main</i>	£12.50

Main

Chicken Milanese—brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan & pesto				£15.50
Sweet potato gnocchi, winter squash, Jerusalem artichoke, pickled shallot, baby carrot, vegetable jus (*V)				£14.50
<i>Cringletie</i> fish & chips—beer battered cod, hand-cut chips, tartare sauce & crushed peas (*G)	<i>Small</i>	£10.50	<i>Regular</i>	£13.50
Club sandwich with crispy Parma ham, egg mayonnaise, roast chicken, shoestring fries & salad (*G)				£10.50
<i>Cringletie</i> hamburger with relish, fries, onion rings & salad				£14.50
<i>Add bacon, haggis, egg or grilled mushroom</i>				£1.95
Sharing platter of cured meats (Iberico ham, chorizo, salami & lomo) with a house selection of cheese, pickles, selection of biscuits and bread (for 2) (*G)				£25.00
Tweed Valley sirloin steak grilled and served with fries & salad (*G)				£22.50
<i>Choice of sauces – Diane, peppercorn or blue cheese</i>				£2.75

Dessert

Crumble made with fruits from the Cringletie garden, served with vanilla ice cream				£7.50
Cranachan—whipped cream with Scottish raspberries, toasted oats & whisky (*G)				£7.50
Chocolate & hazelnut brownie, yogurt sorbet, yogurt clusters and gel, chocolate crisp & aero Frangelico				£9.50
Selection of Scottish & Continental cheeses				
Homemade chutney, frozen grapes & artisan crackers (*G)				£13.00

Please inform our Front of House Team regarding any food allergies or intolerances.

(G) Gluten free (*G) Gluten free on request (V) Vegetarian (*V) Vegan on request

Baker's basket—selection of fresh bread & bread sticks
£3.95

Coffees / Teas

Try one of our speciality coffees made from the finest Arabica beans from Brodies of Edinburgh.

We have a fine selection of loose leaf teas, including our Breakfast Blend, Earl Grey, Darjeeling, Gunpowder Green, Moroccan Mint, Assam, Camomile and Lapsang Souchong.

Lunch

**This menu is available
Monday—Saturday 12.30pm—3pm.**

Sunday Roast

Our traditional Sunday Roast is served every Sunday 12.30pm—3pm offering a choice of slow-cooked joints of meat from the Scottish Borders, carved from the trolley at your table by Chef.

Afternoon Tea

Relax in one of our lounges with our delicious Afternoon Tea.
Daily 2.30pm—5pm.

Dinner

The Sutherland Restaurant offers a fine dining menu every evening 6pm—9pm.

Please note table reservations are recommended.