



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 <i>Hendrick's gin and elderflower cordial topped with prosecco</i>	
Kir Royale <i>Crème de cassis topped with champagne</i>	
French 75 <i>Gin and fresh lemon juice topped with champagne</i>	

Mocktails

£ 6.75

Watermelon Margarita <i>Watermelon syrup, crushed cucumber, lime juice and soda</i>	
Shirley Temple <i>Ginger ale and lime juice topped with grenadine</i>	
Lavender Lemonade <i>Honey and lemon with lavender from our garden</i>	
Rosemary Blueberry Smash <i>Homemade rosemary syrup, lime juice, sparkling water and fresh blueberries</i>	

Starters

Soup of the day, served with warm bread				£6.50
Smoked salmon, capers, egg mayonnaise & crusty ciabatta				£9.50
Confit duck & orange salad, Port reduction	<i>Starter</i>	£8.50	<i>Main</i>	£12.50
Chicory, feta cheese, pomegranate, pine nut & watermelon	<i>Starter</i>	£8.50	<i>Main</i>	£12.50
<i>Cringletie</i> Caesar salad	<i>Starter</i>	£8.50	<i>Main</i>	£12.50

Mains

Chicken Milanese. Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan & pesto				£15.50
Fillet of salmon, glazed with honey soy sauce, Asian stir fried vegetables and Udon noodles				£16.95
<i>Cringletie</i> fish & chips. Beer battered cod, hand-cut chips, tartare sauce & crushed peas	<i>Small</i>	£10.50	<i>Regular</i>	£13.50
Club sandwich with crispy Parma ham, egg, mayonnaise, roast chicken, shoestring fries & salad				£10.50
<i>Cringletie House</i> hamburger with relish, fries, onion rings & salad <i>Add bacon, haggis, egg or grilled mushroom</i>				£14.50 £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)				£25.00
Homemade Tagliatelle, sun blushed tomato pesto, grated pecorino & summer vegetables	<i>Small</i>	£11.50	<i>Regular</i>	£14.50
Tweed Valley sirloin steak grilled and served with fries & salad <i>Choice of sauces – Diane, peppercorn or blue cheese</i>				£22.50 £2.75

Desserts

Crème Brulee, topped with strawberry & served with shortbread biscuits				£8.50
Crumble made with fresh fruits from the Cringletie garden, served with vanilla ice cream				£7.50
Cranachan, fresh cream with Scottish raspberries, toasted oats & whisky				£7.50
Summer berries & fruit with cream & a shot of Cointreau				£9.50
Selection of Scottish & Continental cheeses Homemade chutney, frozen grapes & artisan crackers				£13.00

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



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 12noon—3pm.

Sunday Roast

Our traditional Sunday Roast is served every Sunday 12 noon—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.