



## Starters

Soup of the Moment <i>warm sourdough and butter (GF*)</i>	£6
Cullen Skink <i>warm sourdough and butter (GF*)</i>	£8
Roasted Beetroot Falafel <i>lime and coriander hummus and flatbreads (VE, GF*)</i>	£8.50
Black Pudding Scotch Egg <i>spiced tomato chutney</i>	£8.50
Smoked Salmon <i>homemade potato scone, caper berries and horseradish (GF)</i>	£8.50
Haggis Filo Parcel <i>celeriac remoulade (VE*)</i>	£8.50

## TA Favourites

Fish and Chips <i>Ross Dougal battered haddock, chunky chips, peas and tartare sauce (GF*)</i>	small £9 large £15
Pie of the Moment <i>spring onion mash and seasonal vegetables</i>	£14.50
Wild Mushroom, Squash & Spinach Pie <i>herb crumb, spring onion mash and vegetables (VE)</i>	£13.50
TA Beef Burger <i>topped with bacon and cheese, fries and slaw (GF*)</i>	£15
Chicken Pakora Burger <i>topped with spiced onions, mango mayonnaise, fries and slaw</i>	£14.50
Mexican Bean Burger <i>vegan mayo, fries and vegan slaw (VE, GF*)</i>	£14
Steak Frites – <i>flat iron steak served medium rare with fries and peppercorn sauce (GF)</i>	£14.50

## Restaurant

### 10oz Ribeye Steak

*cooked to your liking with chunky chips, onion rings and roasted tomato (GF, DF\*)* £29  
*add peppercorn sauce, blue cheese sauce or garlic butter for £1.50 extra*

### Coq Au Vin Blanc

*chicken legs and thighs braised in white wine served with mashed potatoes (GF)* £17.50

### Rack of Lamb Navarin

*with vegetable stew and a rich wine sauce (GF)* £24

### Aubergine Caponata

*with creamy parmesan and confit garlic polenta (V)* £17

### “Moqueca”

*A Brazilian fish stew with coconut and tomato and crusty bread (GF\*)* £19

## Desserts

## Sides

Breadboard mixed olives and herb oil (V)	£6.50
Seasonal Vegetables (VE, GF)	£5
Onion Rings (GF*, VE)	£5
Peppercorn or Blue Cheese Sauce (GF)	£1.50
Fries (GF, VE)	£5
Cajun Fries (GF, VE)	£6
Dirty Fries - <i>fries topped with macaroni cheese, bacon jam and crispy onion</i>	£7.50
Poutine - <i>fries topped with homemade cheese curds and gravy (GF, V available)</i>	£8
Mixed Side Salad (VE, GF)	£4.50

Sticky Toffee Pudding	
<i>with vanilla ice cream and Biscoff crumb (V)</i>	£7.50
Dark Chocolate and Amarena Cherry Tart	
<i>with vegan vanilla ice cream (VE)</i>	£8.50
White Chocolate and Hazelnut Profiteroles	£8
Creamy Rice Pudding	
<i>topped with caramel apple and sultanas (GF)</i>	£8
Dark Treacle Tart	
<i>with homemade carrot cake flavoured ice cream</i>	£8.50
Selection of Cheese	
<i>with marinated grapes, oatcakes and chutney (V)</i>	£8.50
Selection of Ice Cream/Sorbet (GF)	
1 scoop £1.50 2 scoop £3 3 scoop £4.50	
<i>Ice Cream Flavours - Chocolate, vanilla, strawberry</i>	
<i>Sorbet Flavours - Lemon, orange, raspberry (VE)</i>	

**GF** gluten free **VE** vegan **V** vegetarian (\* with adaptations – please ask your server for details)

Although our staff members take every precaution to avoid cross contamination our menu items may still come into contact with some allergens. Please speak to your waiter about the ingredients in your meal when you order.

For bookings phone 01896830229 for large parties or accommodation email [info@traquairarmshotel.co.uk](mailto:info@traquairarmshotel.co.uk)