

Starters

Soup of the Moment - warm sourdough and butter (GF*)	£6
King Prawns, garlic and leek cream on toasted brioche	£8
Black Pudding Bon Bons, chive mayo and pear and apple chutney	£7.50
Sweet Potato Fritter, corn salsa and cajun vegan mayo (VE, GF)	£8
Whipped Feta honey, compressed watermelon salad (V,GF)	£8
Smoked Mackerel and rice noodle salad (GF)	£8



Lighter Bites

Heirloom Tomato, mozzarella and pesto on toasted sourdough (V)	£9.50
Prosciutto, mozzarella, pear and apple chutney on toasted sourdough	£10
Chicken and Bacon Caesar Salad (GF*)	£11
Roasted Red Pepper, rocket, tomato, avocado salad with mojo dressing (VE, GF)	£10

TA Favourites

Battered Haddock, hand cut chips, peas and tartare sauce (GF*)	small £9 large £15
Pie of the Moment, spring onion mash and seasonal vegetables	£14.50
TA Beef Burger, topped with bacon and cheese, fries and slaw (GF*)	£15
Onion and Courgette Bhajji Burger, curried vegan mayo, fries and slaw (VE, GF*)	£14
Mexican Chicken Burger - topped with cheese and tortilla crunch, guacamole and fries (GF*)	£15
Steak Frites – flat iron steak served medium rare with fries and peppercorn sauce (GF)	£14.50

Restaurant

8oz Sirloin Steak

Cooked to your liking with hand cut chips, onion rings and roasted tomato (GF, DF*)	£25
<i>add peppercorn sauce, blue cheese sauce or garlic butter for £1.50 extra</i>	

Roast Duck Breast

Black pudding and confit duck leg croquette, pak choi, carrot puree and plum sauce	£22
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Seared Sea Bass Fillet

Samphire, new potatoes, fennel and saffron broth (GF)	£19.50
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King Oyster Mushroom

Pak Choi Satay, sticky rice, pickled chilli and toasted sesame (VE,GF)	£16.50
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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
Garlic Fries (GF, V)	£6
Dirty Fries – <i>fries topped with macaroni cheese, bacon jam and crispy onion</i>	£7.50
Mixed Side Salad (VE, GF)	£4.50

Sticky Toffee Pudding	
vanilla ice cream and Biscoff crumb (V)	£7.50
Banoffee Éclair	
topped with chocolate sauce and caramel fudge (V)	£8
Selection of Cheese	
marinated grapes, oatcakes and chutney (V)	£8.50
Poached Plum Custard Tart (V)	£7.50
Coconut Milk Panna Cotta	
summer berries and vegan shortbread (VE)	£8
Selection of Ice Cream/Sorbet (GF)	
1 scoop £1.50 2 scoop £3 3 scoop £4.50	
Ice Cream Flavours - Chocolate, vanilla, strawberry	
Sorbet Flavours - Lemon, orange, raspberry	

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