

STARTERS

Soup of The Moment <i>warm bread and butter (GF*)</i>			£6.5
Spiced Courgette and Onion Fritter <i>pineapple salsa, micro herbs (VG, GF)</i>			£7
Crab Crumpet <i>dill mayonnaise, pickled shallot and chilli (DF)</i>			£8
Haggis and Smoked Cheddar Croquette <i>tomato and chilli jam</i>			£7.5
Peach Panzanella Salad	starter £7	main	£11.5
<i>little gem lettuce, cherry tomatoes, croutons (VG, GF*)</i>			
Chicken & Black Pudding Caesar Salad	starter £8.5	main	£12.5
<i>TA twist on a traditional summer favourite (GF*)</i>			

TA CLASSICS

Battered Haddock <i>triple cooked chips, tartare sauce and garden peas (GF*, DF)</i>	small £9	large	£15
TA Pie of the Moment <i>bubble and squeak mash and kale</i>			£14.5
Steak Frites <i>bavette steak, fries and peppercorn sauce (GF, DF*)</i>			£14.5
TA Beef Burger <i>bacon, cheese, TA burger sauce, fries and slaw (GF*)</i>			£15
Korean Style Chicken Burger <i>Korean BBQ sauce, kimchi and fries (GF*, DF)</i>			£14.5
Mexican Bean Burger <i>vegan mayo, tomato and chilli jam, fries and salad (VG)</i>			£14
Red Lentil Curry <i>spinach, cherry tomatoes, coconut rice (VG, GF)</i>			£14.5
Pea, Radish and Herb Risotto <i>pea shoot salad and lemon dressing (VG, GF)</i>			£13.5

RESTAURANT

Caponata Tagliatelle <i>spinach, pine nuts, and heirloom tomatoes (VG)</i>		£14
Fancy Scampi <i>breaded king prawns, shoestring fries, samphire and tartare hollandaise</i>		£16.5
Supreme of Chicken <i>bubble and squeak mash, spring onion velouté and prosciutto</i>		£17
Rolled Lamb Shoulder		£18
<i>stuffed with apricot and pistachio, courgette and olive caponata, herb cous-cous</i>		
8oz Rib Eye Steak		£28
<i>triple cooked chips, roasted shallot, cherry tomatoes (GF, DF*)</i>		
<i>add your choice of peppercorn sauce or blue cheese sauce for an extra</i>	£3	

DESSERTS

SIDES

Sticky Toffee Pudding	£7.5	Breadboard <i>olives, herb oil and butter (V)</i>	£6.5
<i>vanilla ice cream and Biscoff crumb (V)</i>		Halloumi Fries <i>tomato and chilli jam (V)</i>	£6.5
Trio of Cheese	£8.5	Kale balsamic and toasted seeds (VG, GF)	£5
<i>oatcakes and red onion marmalade (V)</i>		Bubble and Squeak Mash (V, GF)	£5
Coconut and Orange Panna Cotta	£8	Coleslaw (GF, V)	£3.5
<i>berry granola (VG, GF)</i>		Onion Rings (VG, GF*)	£5
Mango Meringue Tart	£8	Mixed House Salad (GF, VG)	£4.5
<i>raspberry sorbet (V)</i>		Peppercorn Sauce (GF)	£3
Dark Chocolate Mousse	£8	Fries (GF, VG)	£5
<i>macerated cherries (V, GF)</i>		Dirty Fries	£7.5
Selection of Ice Cream	£5	<i>macaroni cheese, bacon jam and crispy onions – a TA</i>	
<i>vanilla, chocolate or strawberry (V, GF)</i>		<i>favourite returns!</i>	
Selection of Sorbet	£5		
<i>raspberry, orange or lemon (GF, VG)</i>			

GF gluten free VG vegan V vegetarian DF dairy free (* 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 enquiries email info@traquairarmshotel.co.uk

