

STARTERS

Soup of The Moment	£6
warm bread and butter (GF*)	
Black Pudding Quail Scotch Egg	£8.5
tomato and chilli jam	
Chicken and Pistachio Terrine	£7.5
chorizo relish (GF, DF)	
Breadboard	£6.5
mixed olives, herb oil, chef's compound butter (V, VG*)	
Thai Crab Cakes	£7
pickled carrot and sesame salad (DF)	
Charred Shallot Tarte Tatin	£6.5
red onion marinade, blue cheese sauce (V, VG*)	



TA FAVOURITES

Battered Fish	£14
triple cooked chips, tartare sauce and peas (DF, GF*)	
Traquair Pie of the Moment	£14
mashed potatoes and root vegetables	
Steak Frites	£13
minute steak, french fries and peppercorn sauce (GF)	
TA Beef Burger	£14
bacon, cheese, TA burger sauce, fries and slaw (GF*)	
Pulled Pork Burger	£13.5
garlic mayonnaise, gherkins, fries and slaw (GF*)	
TA Polenta Burger	£13.5
TA burger sauce, fries and slaw (VG, GF*)	
Vegan Cottage Pie	£13
root vegetables and vegan gravy (VG)	
Haggis Fritters	£13.5
mashed potatoes, turnip crisps, peppercorn sauce (GF*)	
Vegetarian Haggis Fritters	£13
mashed potatoes, turnip crisps, peppercorn sauce (GF*, VG*)	

SIDES

Vegan Slaw (VG, GF)	£4.5
Roasted Root Vegetables (VG, GF)	£5
Onion Rings (DF, GF*)	£5
Rocket and Parmesan Salad (GF)	£4.5
Tenderstem Broccoli (GF, VG)	£5
<i>toasted almonds and chilli flakes</i>	
Fries (GF, VG)	£4.5
Cajun Fries (GF, VG)	£4.5
Loaded Fries (GF)	£7.5
<i>pulled pork, cheese, crispy onions</i>	

RESTAURANT

Pan Roasted Lamb Rump	£21
apricot goats cheese, potato cake tenderstem broccoli and salsa verde	
Mozzarella & Sun Dried Tomato Stuffed Chicken	£18
cajun rösti, ratatouille, harrisa crème fraiche (GF)	
Pan Seared Coley	£18
mixed bean and spinach tomato cassoulet, lemon aioli and chorizo relish (DF, GF*)	
8oz Rib Eye Steak	£24
triple cooked chips, roasted shallot, cherry tomatoes (GF)	
<i>add your choice of peppercorn sauce or blue cheese sauce for an extra £3</i>	
Homemade Gnocchi	£15
roasted beetroot, tenderstem broccoli, blue cheese and toasted walnuts (V)	
Black Garlic and Ginger Tempeh	£14.5
sauteed pak choi, chilli and steamed rice (GF, VG)	

DESSERTS

Sticky Toffee Pudding	£7.5
<i>vanilla ice cream and Biscoff crumb</i>	
Blondie and Butterscotch Sauce	£7
<i>raspberry compote and raspberry sorbet</i>	
Vegan Ganache Tarte (VG)	£8
<i>chocolate ganache, raspberries and pistachio</i>	
Apple and Plum Crumble Tart	£7
<i>custard</i>	
Trio of Cheese	£8.5
<i>oatcakes and red onion marmalade</i>	
Selection of Ice Cream (GF)	£5

GF gluten free **VG** 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 you waiter about the ingredients in your meal when you order.

For bookings phone 01896830226 for large parties or accommodation email info@traquairarmshotel.co.uk