## Food Menu served from midday to 8.45pm Monday to Sunday

Starters \ Sharing		
Soup of the day with warmed bread   butter. Please ask your server for today's choice V		7.00
Halloumi fries with garlic mayonnaise V		7.00
Crispy breaded whitebait with homemade tartare sauce   lemon		8.50
Ayrshire pork scotch egg, soft boiled hen's egg   crispy bacon   baby gem   honey & mustard dressing		9.50
Campbell's prime haggis bon bons with mashed potatoes   peppercorn sauce		9.50
Campbell's vegetarian haggis with hand cut fries   sweet chilli sauce Ve Ngci		9.50
Crispy deep fried brie with cranberry sauce   mixed leaf salad V		9.50
Mellis's cheeseboard with brie   goats   cheddar   blue   chutney   apricots   grapes   oat cakes V		16.00
The Bailie's Bangin' Burgers Ngcio all our burgers are hand pressed in house and served on a toasted brioche bun with gem lettuce   beef tomato   dill pickles   Koffmann fries   homemade burger relish		
Classic 6oz steak burger		18.00
Char-grilled halloumi & mushroom burger V Portobello mushroom   caramelised red onion		18.00
Cajun chicken breast burger marinated Cajun chicken   Applewood smoked cheddar		19.00
Cheese & bacon burger Applewood smoked cheddar   crispy streaky bacon		19.00
Scottish burger haggis   black pudding   Applewood smoked cheddar   crispy streaky bacon		20.00
Armstrong's of Stockbridge Seafood Crispy breaded wholetail scampi		18.50
homemade tartare sauce   lemon   triple cooked chips		
Beer battered haddock Ngcio homemade tartare sauce   lemon   triple cooked chips	half whole	15.00 19.00
Seafood platter	WITOIC	22.00
half haddock   Atlantic king prawns   breaded scampi   triple cooked chips   tartare sauce   lemon		
North Sea oak smoked fish cake	small	14.00
provençal fish tomato stew   Shetland mussels   rock samphire   fresh dill Scottish seafood risotto Ngci	large small	23.00 15.00
Shetland mussels   king prawns   smoked haddock   rock samphire   tomato sauce   fresh dill	large	25.00
Bailie Classics		
Award winning beef, haggis and whisky sausages champ mashed potatoes   chorizo   mushrooms   stout and onion gravy		18.50
		19.00
golden puff crust pastry or topped with mashed potato   buttery seasonal vegetables (Please note that all our pies are baked to order and will take around 15 minutes in the oven)		
New season wild mushroom gnocchi V Ngci Scottish wild mushrooms   creamy tarragon velouté   shaved Parmesan   truffle oil		19.00
Campbell's corn-fed chicken Balmoral Ngci mashed potatoes   haggis   roasted carrots   bacon   Glenfiddich whisky sauce		24.00
From the Bailie's Grill		
All our meat and poultry is sourced from Gilmour's The Master Butchers		
Bailie's famous succulent Cajun chicken breast Ngci triple cooked chips   mixed leaf salad   garlic mayonnaise		19.00
Campbell's rare breed, pork loin steak Ngci triple cooked chips   mixed leaf salad   wholegrain mustard and honey glaze		19.50
Chef's mixed grill Ngci Cajun chicken breast   6oz 28-day dry-aged Angus rib-eye steak   beef, haggis and whisky sausage triple cooked chips with peppercorn sauce or garlic mayonnaise	s	32.00
28-day dry-aged prime Angus rib-eye steak & egg Ngci	6oz	28.00
fried free range hen's egg   Portobello mushroom   triple cooked chips with peppercorn sauce or garlic butter	8oz	32.00
Chef's famous beef steak tagliata for 2 16oz prime 28-day dry-aged Angus rib-eye steak   sun dried tomato & olive mixed salad   Koffmann truffle and Parmesan fries   aged balsamic vinegar		55.00