

Starters

Today's Choice of Soup of the Day £ 4.95

Braes homemade bread and butter

Cream Cheese and Herb Roulade £7.50

Tomato Chutney

Panko Breaded Langoustines £ 9.25

Lime Chilli Dressing

Hot Smoked Salmon
and Prawn Marie Rose Salad £ 8.95

Dressed Leaves

Duck and Chicken Liver Butter Parfait £6.95

Oatcakes

Cullen Skink Soup £6.95

Crusty Bread

Trio of Melon £5.50

Strawberry Sorbet



Main Courses

Battered or Breaded Fillet of Local Haddock £ 14.95

Chips, tossed salad and tartar sauce

Roast Fillet of Pork £ 18.50

Apple Mash, Braised Red Cabbage, Red Wine Jus

Braised Rump of Highland Beef £ 19.50

Creamed Potatoes, Diane Sauce

Cornflake Chicken Breast £ 14.50

Potato salad, sweet chilli sauce

Roast Breast of Turkey £ 17.50

Oatmeal Stuffing, Chipolatas, Pan Gravy

Cajun Spiced Monkfish £ 19.95

Pineapple Salsa

The Braes Burger £ 12.95

*2 x 4oz prime steak burger, mull cheddar, onions, salad
smoked barbecue sauce, sesame bun & chips*

Roast Chicken with Haggis £ 17.95

Dauphinoise Potatoes, Whisky Cafe au Lait

Sweet Potato and Cashew Tart £17.50

Sauté Potatoes, Medley of Vegetables

10oz Ribeye Steak £ 26.50

with our steak garnish, chips

8oz Sirloin Steak £25.95

with our steak garnish, chips

**Please inform a member
of our Waiting Staff if you
have any food allergies
or intolerances**



Dessert Menu

£7.00

Honeycomb Pavlova

Honeycomb Ice Cream

Christmas Pudding

Brandy Sauce

Chocolate Crème Brulee

Shortbread

Sticky Toffee Pudding

Butterscotch Sauce

Baileys Cheesecake

Chocolate Ice Cream

Scottish Cheese and Biscuits

Selection of Scottish Cheeses,
served with Home-made Chutney & Crackers

£9.50

Variety of Ice Creams & Sorbets

Are Also Available.

Please Ask Staff For Details

Food Allergies & Intolerances

*If you are allergic
to any foods
or suffer from any
food intolerances
please inform
a member of staff*

Thank You



Dessert Cocktails

£7.50

Braes After Eight

Made with Smirnoff Vodka,
Bols Peppermint,
Crème De Cacao and Cream,
Chocolate Shavings

Raspberry Chocolate Martini

Made with Chambord Liqueur
Kahlua & Cream

Banoffee Martini

Made with Smirnoff Vodka, Crème De Banane
Butterscotch Schnapps, Double Cream and Map
Syrup

Dessert Wines

Late Harvest Viognier Sauvignon Blanc, LFE Half

125ml: £6.00 375ml £16.95

Beautifully golden in colour. The opulent
flavours of apricot and peach from the Viogri
are well matched
to the citrus aromas of the Sauvignon Blanc.
The honeyed flavours from the noble rot add
great complexity to this wine. The palate is
deliciously sweet with well-balanced acidity.

Botrytis Sémillon

*Deen Vat 5,
De Bortoli Half*

125ml: £9.00 375ml £26.95

Classic botrytis characters of dried apricots
and marmalade are supported by a touch
of vanillin oak in this excellent dessert
wine from the Riverina.

The little brother of the world famous Noble One.



