

Starters

Nettle soup £7

Served Hot with Poached Egg or Cold with Sour Cream & Chive

Langoustine Galliano £14

Flambéed Langoustine Tails in a Licorice Infused Cream Sauce

Baked Goats Cheese Tart £8

Pickled and Candied Walnut Salad

Tian of Crab & Avocado £10

Dressed Leaves

Garden Vegetable Salad £8

Pickled and Fresh Vegetable Salad

Trio of Salmon with Celeriac Remoulade £10

Cold Smoked, Hot Smoked, Gravdax

Chicken Liver Parfait £8

Red Onion Chutney and Oatcakes

Duo of Melon £8

Strawberry Cava Sorbet

Today's Choice of Soup of the Day £6

Braes Homemade Bread and Butter

Arancini £8

Deep Fried Risotto Cakes served with Chilli Jam

Main Courses

Roast Breast of Chicken with Haggis £19

Creamed Potatoes, Whisky Cafe au Lait

Fillet of Lemon Sole Meuniere with Seaweed Butter £21

Crushed New Potatoes and Wilted Greens

Steak Au Poivre £30

Peppercorn Crusted Steak Pan-Cooked with Cognac Cream Sauce

Grilled Sea Bass £21

with Tomato Salsa & Warm Potato Salad

Smoked Duck Breast £22

Dauphinoise Potato, Confit Leg Bon Bon, Orange Sauce

Trio of Lamb £22

(Chargrilled Cutlet, Shepherd's Pie, Fried Sweetbreads)

Battered or Breaded Fillet of Local Haddock £15

Chips, tossed salad and tartar sauce

The Braes Burger £14.50

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

Beef Stroganoff £19

Fillet Strips cooked in Paprika with a Mushroom & Gherkin Cream Sauce, Patna Rice

Butternut Squash, Lentil and Cumin Wellington £18

New Potatoes, Tomato and Herb Sauce

Chateaubriand with Accompaniments (For 2 Covers) £75

Béarnaise sauce & Jus de rôti

10oz Ribeye Steak £30

8oz Sirloin Steak £28

8oz Fillet Steak £36

with our steak garnish, chips

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

Dessert Menu

£8.00

Baked Alaska

Soft Berries

Chocolate Parfait

Warm Cherries and Cassis Sorbet

Mojito Cheesecake

Candied Banana & Coconut Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce, Dairy Ice Cream

Strawberry & Peach Melba Sundae

Fresh Whipped Cream

Scottish Cheese and Biscuits

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

£ 10

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 Maple
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
Viognier 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.