



## TO START

<b>Chefs Soup Of The Day (v)</b> served with rustic bread	£5.25
<b>Loch Fyne Scottish Smoked Salmon</b> with lemon & chive cream cheese, bed of leek, dress micro herbs	£6.25
<b>Tempura Of West Calder Haggis</b> soft poached egg, cracked black pepper, red wine jus	£5.95
<b>Tomato, Basil &amp; Red Onion Bruschetta (v)</b> sweet chilli dressing, micro herbs	£5.95
with sliced chorizo	£1.50
with Scottish oak smoked cheddar	£1.00
<b>Chicken Liver Parfait</b> sweet red onions, balsamic dressed leaves, highland oatcakes	£5.95
<b>Smoked Haddock &amp; West Coast Mussel Chowder</b> crispy leek, rustic bread	£8.95
<b>Hand Torched Goats Cheese (v)</b> onion marmalade, balsamic glaze & rosemary crouton	£5.95

## BURGERS

Our 8oz beefburgers are freshly made using finest quality Scotch beef. All of our burgers are served on a brioche bun, with red rooster potato hand cut chips.

<b>Carlton Burger</b> – 100% Scotch beef burger, lettuce, tomato, red onion	£10.95
<b>Carlton Chicken Burger</b> – chicken breast, lettuce, tomato, red onion	£10.95
<b>Veggie Burger</b> – sweet potato, walnut, pumpkin seed burger, lettuce, tomato, red onion (v)	£10.25
<b>Toppings</b> – Scottish oak smoked, bacon, West Calder haggis and black pudding	£1.00

## STEAK EXPERIENCE

Our 'Tweed Valley' steaks are hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass & barley. The beef is then dry-aged on the bone for a minimum of 28 days which results in a tender and flavourful piece of meat.

Our steaks are all served with confit tomato, onion rings & rooster potato hand cut chips.

<b>28 Day Aged fillet Steak</b>	£30.00
<b>28 Day Aged Ribeye Steak</b>	£28.00
<b>28 Day Aged Sirloin Steak</b>	£25.00
<b>Steak Sauces</b> - Dianne sauce, peppercorn sauce, red wine jus	£2.25

## MAIN EVENT

<b>Garlic &amp; Herb Grilled Chicken Supreme</b> West Calder haggis, neep & tattie bake, chipolata sausage, whisky jus	£15.50
<b>Pan Fried Sea Bream</b> petit ratatouille vegetables, curly kale, asparagus, balsamic glaze, pesto oil	£16.25
<b>Scottish Blade Of Beef</b> slow cooked for 8 hours, rooster mashed potato, confit carrot, grilled spring onion, rich roast jus	£15.50
<b>Caesar salad (v)</b> crisp cos lettuce, homemade croutons, Caesar salad dressing	£9.95
with chicken	£1.50
with Loch Fyne Scottish smoked salmon	£1.50
<b>Wild Mushroom Gnocchi (v)</b> parmesan shavings, herb oil, micro herbs	£10.95
<b>Twice Cooked Cider Braised Pork Belly</b> dauphinoise potato, creamed leek & carrots, red wine jus	£15.50
<b>Goats Cheese &amp; Red Onion Quiche Tart (v)</b> pesto dressed pea shoots, balsamic glaze	£10.50
<b>Battered Scottish Haddock</b> petit pois, rooster potato hand cut chips, halved lemon, tartare sauce	£12.50

## A LITTLE EXTRA

Battered onion rings	£3.50
Garlic bread	£2.95
Rooster potato hand cut chips	£3.50
Mixed salad	£2.95

## INDULGE

<b>Sticky Toffee Pudding</b> "Windows own" butterscotch sauce, traditional Arran ice cream	£5.95
<b>Dark Chocolate Brownie</b> Chocolate & orange zest sauce, chantilly cream	£5.95
<b>Chefs Cheesecake Of The Day</b> please see your server	£5.50
<b>Platter Of Scottish Cheese</b> Scottish oak smoked cheddar, Claret cheddar, Morangie Brie, single malt mature cheddar, celery, grapes, chutney, highland oatcakes	£6.25
<b>Trio of Arran Ice Creams</b> - Chocolate, vanilla, strawberry	£5.50

## OUR SUPPLIERS

We source as locally as possible, using top quality Scottish produce whenever it is available.

**Mark Murphy & Partner** – Scottish fruits, vegetables, cheeses, cream, yoghurt  
**John Gilmour Butchers** – Finest quality Scotch Beef  
**Grahams Dairy** – milk  
**Bernard Corrigan** – Fresh fish/seafood and egg