

FOOD ALLERGIES & INTOLERANCES

*Before you order your food please speak to
A member of staff who will be happy to discuss ingredients*

TO START

Chef's soup of the day

With crusty bread

£4.95

Traditional Cullen Skink Chowder

*Smoked Scottish haddock poached in milk, leeks, onion and
potatoes served with crusty bread*

£6.95

Pigeon

Warm black pudding & pan seared pigeon breast

Caramelised apple, bramble sauce

£7.25

Smoked Scottish Salmon

Smoked Scottish salmon with pickled vegetables and salad

Served with toasted homemade herb bread

£8.25

Roasted Avocado

*Roasted Avocado topped with tomatoe salsa served on dressed
leaves*

£6.95

Crayfish Cocktail

Crayfish, iceberg lettuce, Marie Rose sauce & brown bread

£6.95

Haggis -in the -Hole

*Campbell's best haggis, Yorkshire pudding topped with a whisky
and onion jus*

£5.95

Waterfront Smoked Mackerel Pate

*Homemade mackerel pate, Tomato chutney, salad, Scottish mini
oatcakes*

£5.95

The Land

Haunch of Scottish venison

Scottish haunch of venison chargrilled, dauphinoise potatoes, red cabbage fine green beans & a smoked Virginia bacon jus
£18.95

Fillet of Beef Stroganoff

Prime Scottish fillet of beef, bound in merlot, French mustard, smoked paprika, mushrooms and fresh cream served with wild rice.
£14.55

Highland Chicken

Roasted chicken supreme, onion & thyme mash, mushroom jus, braised leeks, garden peas & black haggis bonbons
£14.95

Duck Breast

Barbary Duck breast pan fried with roast new potatoes, roast vegetables finished with a black cherry and red wine jus
£16.95

Homemade Steak & Belhaven Best Pie

Succulent Scottish beef cooked in Belhaven best with a puff pastry top served with peas & hand cut skin on chips
£11.95

The Sea

Fresh Scrabster Haddock

Fillet of fresh Scottish haddock lightly battered in our own recipe with salad garnish, garden peas & hand cut skin on chips
£12.95

Sea Bass

Fillet of Sea Bass on smoked salmon and pea risotto with asparagus
£14.95

Vegetarian

Risotto

with spinach, roast vegetables and asparagus topped with ground roasted black olives and parmesan shavings £12.95

Roasted Goats Cheese Stack

Oven roasted vegetables topped with mushroom and melted goat's cheese, mixed salad leaves, finished with a balsamic reduction
£11.85

Beetroot and Feta Cheese Salad

Roast beetroot and Feta cheese served on mixed salad leaves topped with toasted Pumpkin seeds and finished with a Honey and Balsamic dressing £10.95

The Grill

Scottish Sirloin Steak

8oz Scottish Sirloin Steak served with grilled tomato, mushrooms, homemade onion rings & hand cut skin on chips

£20.95

Sauces

Crayfish tails in garlic butter

£4.50

Cracked black pepper cream

£2.85

Blue Cheese sauce

£3.50

The Waterfront Burger

6oz Scottish steak burger on toasted Brioche bun with bacon, beef tomato, iceberg lettuce, red onion jam with hand cut skin on chips and onion rings

Choose your Cheese from Blue, Brie or Cheddar

£13.65

Chargrilled Cajun Chicken Burger

with lettuce, beef tomato, mayo on toasted seeded bun with homemade onion rings & hand cut skin on chips £11.95

Extra Toppings

Haggis, black pudding, smoked cheese, cheddar cheese, bacon
£1.60 each

SIDE ORDER

hand cut skin on chips £3.95

Garlic bread x3 slices £3.20

House vegetables £2.95

Mixed salad £3.95

Onion rings £2.95

Bread plate £2.00

Balsamic and Olive oil £1.00

Desserts

Sticky Toffee Pudding

*Chef's homemade sticky toffee pudding with caramel sauce
Served with vanilla Ice Cream*

£5.35

Classic Vanilla Crème Brulee

Homemade buttered shortbread

£5.35

Waterfront Eton Mess

Raspberry, strawberries, crushed meringue & Chantilly cream

£5.95

Belgium dark Chocolate & Salted Caramel pot

With fresh strawberries

£6.25

Waterfront Cheesecake

Ask server for details

£5.95

Cheese Board

*Applewood smoked, Somerset brie, stilton
selection of biscuits & grapes*

£7.95

Movenpick Ice cream

Vanilla Dream

Strawberry £1.75 per scoop

Pistachio £2.10 per scoop

Served with either Berry coulis or Chocolate sauce & café curl