**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 Brûlée
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