



HERGÉS

ON THE LOCH

GLUTEN FREE

Starters

Home-made Soup of the day with Gluten Free Toast £4.10

*Chicken Liver Parfait, Apple Chutney, Pickled Watermelon and Cucumber
Toasted Gluten free Bread* £6.95

*Oven Baked Atlantic Sardines, Roasted Red Onions, crushed Coriander
Seeds, Mediterranean Olives, Green Beans, Cucumber Caviar, Classic
Dressing* £7.95

*Herbed Goats Cheese Panacotta, Beetroot Vinaigrette, Orange Micro Salad,
Our own Cranberry Oatcakes, Parmesan Wafer* £7.95

Main Courses

*Grilled Peterhead Haddock, Parmentier Potatoes,
Garden Peas and Home-made Tartare Sauce* £12.50

*Borders Beef and Ale Casserole,
Honey glazed fresh Vegetables and Clapshot* £12.95

*Whitefish, King Prawn and Mussel Thai Green Curry, Jasmine Rice,
Chilli Jam, Cashews, Cilantro and green Leaf dressed Salad* £15.50

*Piri piri Chicken Breast, Parmentier Potatoes,
Roasted Peppers, Apple and Celeriac Slaw* £14.25

*Oven baked Breast of Chicken, Mini baked Potatoes, Seared Leeks,
Batons of Squash, Mustard Veloute* £13.95

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*Oven Roasted Duckling Breast, Cider Apples, Fondant Potatoes,
Forest Mushrooms, dried Cranberries, Sweet Red cabbage, Game Jus* £16.95

*Roast Rump of Perthshire Lamb,
Spiced Aubergine and Portobello Mushroom, Creamed Spinach,
Baked Plum Tomato, Parmesan and Sorrel Salad* £15.95

*Pan fried Lambs Liver, Pureed Butter Bean and Potato,
Pancetta Green Beans, Red Onion and Redcurrant Pan Jus* £12.95

*Combination of Delicate Curried Flavoured Lentils,
Sweet Potato and Chickpea Cake, Lime and Cucumber Raita,
Roasted Bell Pepper, Aubergine and Almonds* £12.95

*Gluten free Penne Pasta tossed in a Napoli Sauce,
Char grilled Mediterranean Vegetables,
Finished with Soft Melting Cheese, Basil Pesto* £12.95

(Please note all our main dishes are cooked to order and allow 20—30 mins from ordering.)

From the Grill

*8oz Scottish Rib Eye Steak , Parmentier Potatoes,
Portobello Mushrooms, Grilled Tomato, Pepper Sauce* £18.25

Super food Salad

*Baby Gem, young Spinach, Italian Olives, hint of Pomegranate,
Sun blushed Tomatoes, Edenname Beans, Sesame Seeds,
Seasonal Broccoli, Blueberries, with either Honey or Mustard Dressing* £10.95

Add an extra to your salad:

Lightly grilled Scottish Salmon £4.95

Oven baked Breast of Chicken £3.95

Side Orders of

Mixed Side Salad £3.95



*As a member of
“Taste our Best” and in partnership with our suppliers, we are committed to
sourcing the freshest and the highest quality produce from Scotland.
Our local suppliers include:*

Burnside Farm Foods, purveyors of fresh game and fresh produce who supply directly from their farm in the Tweed Valley'

Campbells Prime Meats of Edinburgh, passionate Scottish Butchers, who now incorporate and supply quality fish and shellfish from Shetland to Eyemouth

Andrew Green, a local supplier of fresh market vegetables, who sources high quality vegetables from within the Borders and the surrounding areas when in season

Yester Farm Dairies, Biggar, supplying high quality farmed dairy produce.



*Serving Lunch 12—2pm Mon to Fri
12—2.30pm Sat and Sun*

*Serving Diner 6—9pm Mon—Fri
5.30—9pm Sat
5.30—8.30pm Sun*