



HERGÉS

ON THE LOCH

Starters

<i>Home-made Soup of the day with a Crusty Bread Roll</i>	£4.10
<i>Campbells of Edinburgh Haggis, Saffron Turnip, Potato and Charred Syboes, Arran Mustard Veloute</i>	£6.95
<i>Chicken Liver Parfait, Apple Chutney, Pickled Watermelon and Cucumber Toasted Ciabatta Bread</i>	£6.95
<i>Oven Baked Atlantic Sardines, Roasted Red Onions, crushed Coriander Seeds, Mediterranean Olives, Green Beans, Cucumber Caviar, Classic Dressing</i>	£7.95
<i>Fresh Egg ravioli, centred with Dill and Salmon, Orange scented King Prawns, Radicchio and Endive, Langoustine Jus</i>	£7.95
<i>Herbed Goats Cheese Panacotta, Beetroot Vinaigrette, Orange Micro Salad, Our own Cranberry Oatcakes, Parmesan Wafer</i>	£7.95
<i>Warm, caramelised Blue Cheese and Pear Tart, Apple and Hazelnut Salad</i>	£6.95

Main Courses

<i>Borders Beef and Ale Puff Pastry Pie, Honey glazed fresh Vegetables and Clapshot</i>	£12.95
<i>Traditional Battered or Breaded Peterhead Haddock, Crispy Chips, Garden Peas and Home-made Tartare Sauce</i>	£12.50
<i>Oven baked Peterhead Smoked Haddock Fishcake, Sweet and Sour Cucumber, Gingered Prawns, Wilted Spinach</i>	£14.95
<i>Whitefish, King Prawn and Mussel Thai Green Curry, Jasmine Rice, Chilli jam, Cashews, Cilantro and Green Leaf dressed Salad</i>	£15.50
<i>Piri piri Chicken Breast, spiced Potato Wedges, Roasted Peppers, Apple and Celeriac Slaw</i>	£14.25
<i>Oven baked Breast of Chicken, Haggis Potatoes, Seared Leeks, Batons of Squash, Mustard Café au Lait</i>	£13.95

<i>Roast Rump of Perthshire Lamb, Spiced Aubergine and Portobello Mushroom Tartlet, Creamed Spinach, Baked Plum Tomato, Parmesan and Sorrel Salad</i>	<i>£15.95</i>
<i>Slow cooked Ayrshire Pork Belly, Creamed Savoy Cabbage and Bacon Apple Puree, Roasted Red Roosters</i>	<i>£14.95</i>
<i>Oven Roasted Duckling Breast, Cider Apples, Fondant Potatoes, Forest Mushrooms, dried Cranberries, Sweet Red cabbage, Game Jus</i>	<i>£16.95</i>
<i>Pan fried Lambs Liver, Pureed Butter Bean and Potato, Black Pudding Croquette, Pancetta Green Beans, Red Onion and Redcurrant Pan Jus</i>	<i>£12.95</i>
<i>Combination of Delicate Curried Flavoured Lentils, Sweet Potato and Chickpea Cake, Lime and Cucumber Raita, Wheat flour Flat Bread, Roasted Bell Pepper, Aubergine and Almonds</i>	<i>£12.95</i>
<i>Potato Gnocchi tossed in a Napoli Sauce, Char grilled Mediterranean Vegetables, Finished with Soft Melting Cheese, Basil Pesto, Mini Garlic Bread</i>	<i>£12.95</i>

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

From the Grill

<i>Our own “8oz Perthshire Beef Burger, Plain, Soft Melting Brie and Portobello Mushroom Truffle scented Mayo or Mature Mull Cheddar with or without Jalapenos Served in a Brioche Bun with Crispy Chips and Coleslaw</i>	<i>£12.95</i>
<i>Spiced Butternut Squash, Quinoa and Spinach Burger, Roasted Red Peppers, Cucumber Raita Served in a Brioche Bun with Chips and Coleslaw</i>	<i>£10.95</i>
<i>8oz Scottish Rib Eye Steak , Double cooked Hand cut Chips, Portobello Mushrooms, Grilled Tomato, Onion Rings and Pepper Sauce</i>	<i>£18.25</i>

Super food Salad

<i>Baby Gem, young Spinach, Italian Olives, hint of Pomegranate, Sun blushed Tomatoes, Edename Beans, Sesame Seeds, Seasonal Broccoli, Blueberries, with either Honey or Mustard Dressing</i>	<i>£10.95</i>
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Add an extra to your salad:

<i>Lightly grilled Scottish Salmon</i>	<i>£4.95</i>
<i>Oven baked Breast of Chicken</i>	<i>£3.95</i>

Side Orders of

<i>Chips</i>	<i>£2.90</i>
<i>Pizza Garlic Bread</i>	<i>£3.10</i>
<i>Pizza Garlic with Cheddar Cheese</i>	<i>£4.10</i>
<i>Mixed Side Salad</i>	<i>£3.95</i>
<i>Warm Bread Roll and Butter</i>	<i>£1.25</i>



*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*