



# THE BALERNO INN ·

EAT · DRINK · GARDEN · SLEEP

We opened the Balerno Inn in Nov 2019. We enjoyed a 'few' fast and exciting months prior to the long and painful lockdown. Thankfully, we are back, better than ever and loving delivering our unique Balerno Inn hospitality. We are delighted to offer you our warmest welcome and we sincerely hope you enjoy your visit.

## Grazing - nibbles to share

**Hummus and flat bread, Sticky fried haloumi, Haggis bon bons, Tapenade and Croutons** £4 each

## Starters

**Our delicious homemade vegetarian soup GFA** £4.50

**Rich chicken liver parfait, *crispy oat cakes, sticky onion, pea shoots.* GFA** £5.50

**North Sea prawn cocktail, *our take on this favourite.* GFA** £6.50

**Crispy brie and cranberry, potato crisp, garden rockette** £6.25

**Heritage tomato salad, *fresh mozzarella, punchy basil dressing, sourdough croutons.*** £5.50

**Crispy Cullen skink fishcake, *(smoked haddock, leeks, potatoes, butter), homemade tartar sauce.*** £5.50

**Summer salad, *wild leaves, cured cucumber, compressed melon, butternut squash, pumpkin seeds, quinoa, maple tahini dressing, roasted goat cheese.*** £6.00

***Ask our staff about seasonal daily specials***

## Some FAQ's

**What is in our cocktails?** Recently described as the best cocktails in Edinburgh...High praise and I'm not sure we're worthy but...every drink is shaken, blitzed or built fresh to order for you, with best quality ingredients, no short cuts, no magic powders. Great tasting, fun in a glass lusciousness, served with a big smile.

**How did we select our wine list?** My answer is simple! We picked great drinking wines and priced them with a sensible hat on.

**Where do we buy our ingredients?** Everything is sourced from Scottish suppliers. We care about provenance and we care about great taste, we believe there is a definite and clear link! Scotland's larder is bountiful and Scottish suppliers need and deserve our support.

Please check with a member of The Balerno Inn team before ordering as some main courses may take up to 30 minutes to serve. Our food is made freshly on the premises & may contain traces of allergens therefore we are unable to guarantee that any product is allergen free. Please let us know if you suffer from any food allergies or dietary restrictions and we will facilitate you with specific dish ingredient documentation to help you select with full knowledge. We use un-pasteurized cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to Parties of 4 or more.

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The Balerno Inn

## Mains

**Freshly landed haddock**, and maris piper chips, homemade tartar sauce, fresh lemon. **£10/£14**

**Crispy Cullen skink fishcake**, (smoked haddock, leeks, potatoes, butter), French fries, homemade tartar sauce. **£13**

**Shaws of Lauder pork sausage**, maris piper mash, gravy, roasted shallot and crackling. **GFA** **£12**

**Pentland Pie of the day** - all butter puff pastry, rich generous fillings, veg and proper chips. **£14.50**

**Grilled sea bass fillets**, fresh nicoise salad, soft boiled egg, green beans, potatoes, fresh salad. **GFA** **£16**

(this dish totally deserves a bottle of Pinot G)

**£13**

**Summer salad**, wild leaves, cured cucumber, compressed melon, butternut squash, pumpkin seeds, quinoa, maple tahini dressing, roasted goat cheese & chargrilled chicken

**£15**

**Roast chicken supreme** – pappardelle pasta, wild mushrooms, fine herbs, vermouth crème fraiche sauce. **GFA**

**£13**

**Macaroni three cheese**, smoked bacon, brioche and cheddar crumb & french fries.

**£13**

**Summer courgette risotto**, lemon crème fraiche, crispy leeks. **VG GFA**

## From the grill - all our beef is mature, dry aged Scottish beef

**Sirloin steak** 227g dry aged charred Scotch beef, crispy shallot, slow roast tomato, chips, proper beef jus. **GFA** **£24**

- add peppercorn & brandy crème

**£3**

(I could drink a bottle of Malbec with this far too easily)

**Handmade Scotch beef burger**, mayo and sweet mustard, pickle, french fries. **£14**

**add:** Smoked bacon, Monterey jack cheese, Spiced haggis, Sweet chilli mayo, Onion rings **£2 each**

**Honky burger**, mayo and sweet mustard, pickle, french fries, smoked bacon, monterey jack cheese, spiced haggis, sweet chilli mayo, onion rings. **GFA** **£16.50**

**Swap beef pate for our house veggie burger**

## Sides

French fries, hand cut chips, buttered mash, seasonal greens, rockette salad with parmesan and olive oil. **£4 each**