

STARTERS

Soup VG GF	4.45
Our soup is made daily, always vegetarian, always freshly baked bread always GF & DF	
Heritage Tomato and Mozzarella Stack V GF	5.45
Topped with a balsamic glaze and ripped basil	
Smoked Fishcake	6.25
Flaked smoked fish with maris piper potatoes, topped with chives and parsley	
Tiger prawn cocktail	6.95
Served with tomato and cucumber concasse, salad leaves and a marie rose dressing	
Rich Chicken Liver & Brandy Parfait	5.95
Served with crispy oat biscuits and an onion relish	
Cured Meat and Antipasto Selection GF	7.95
A selection of cured meats served with Gordal Olives, Marinated Peppers, Sunblushed Tomato	

NIBBLES

Roast Button Mushrooms V GF	
Served with a Pine Seed Crumb and Mayonnaise	
Haggis Bon Bons	
Served with a Chilli Dip	
Moroccan SpiceD Hummus VG GF	
Served with Crudities	
Gordal Olives V	
Served with Feta Cheese	
Pork Scratching	
Served with Chilli Salt	
Crispy Mozzarella V	
Served with a Tomato Chilli Jam	

GRAZING
NIBBLES
TO SHARE

ALL NIBBLES
FIVE POUNDS

SUNNY WEEKEND BBQ

Weekend Barbeques at Balerno Inn. When the suns out our chefs are out and the barbeque is on cooking up the tastiest burger, sausages, brochettes fresh salads and so much more.

ASK OUR STAFF ABOUT OUR DAILY SEASONAL SPECIALS

PUB CLASSICS

Three Cheese Macaroni	11.95
Topped with a bacon crumble, with tomato jam and french fries on the side	
Fresh Haddock & Maris Piper Chips	14.00
Served with fresh lemon and a tartar sauce. Small portion available for 9.95	
Braised Chickpea & Vegetable Curry V	12.85
Served with Mango Chutney and Naan Bread	
Butcher Made Heritage Pork Sausage	12.95
Served with maris piper mash, a rich gravy, onion relish and crackling	
Deep Filled Puff Pastry Pie	14.55
Served with chips and fresh vegetables	
Homemade Smoked Fishcake	12.75
Served with french fries, fresh lemon and tartar sauce	

CLASSIC MAINS

Confit Cherry Tomato Pasta V	11.95
Fresh pasta with confit cherry tomatoes, courgette ribbons, roast peppers and a tomato coulis	
+ Tiger Prawns	5.00
+ Chargrilled Chicken	
Grilled Sea Bass Fillets GF	16.95
Served with steamed potatoes, vegetables and a lemon beurre noisette	
Balmoral Chicken	15.95
Stuffed with Campbells haggis and rolled in smoked bacon. Served with new potatoes, steamed vegetables and a peppercorn sauce.	

GRILL

Sirloin Steak 10 oz GF	24.00
Fresh from Shaws of Lauder served with a tomato and rocket salad and an onion relish	
Homemade Beef Burger	12.95
Topped with pickles, tomato and mayonnaise	
Homemade Veggie Burger V	11.95
Topped with pickles, tomato and mayonnaise	
Extras	2.00
+ Smoked Bacon	+ Peppercorn Cream
+ Onion Relish	+ Garlic & Herb Butter
+ Crispy Haggis	+ Chimichurri
+ Monterey Jack Cheese	

FROM THE
GRILL

ALL OUR BEEF
IS MATURE, DRY AGED
and SCOTTISH

FIELD

Caesar Salad	10.95
Baby gem lettuce, caesar dressing, anchovies, smoked bacon and topped with focaccia croutons	
+ Chargrilled Chicken Fillet	5.00
+ Grilled Sea Bass	
Large Antipasto Salad V	13.95
Gordal olives, marinated peppers, sunblushes tomato, crudities, hummus, leaves, bulgar wheat and topped with focaccia croutons.	

DESSERT

Sticky Toffee Pudding GF	5.95
Served with a butterscotch cream, ice cream and caramelised apple	
Rich Chocolate Brownie GF	5.95
Served with ice cream, crunchy granola and a chocolate ganache	
Banana Ice Cream Sundae GF	6.00
With caramel sauce and glazed cherries	
Ice Cream or Fruit Sorbet	4.75
A trio of Grahams Dairy Ice cream or fruit sorbet	
Lemon Tart	5.95
Served with Chantilly cream	

GF // Gluten Free

V // Vegetarian

VG // Vegan

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 restriction.

[CLICK HERE TO BOOK](#)