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# THE **BALERNO INN** .

EAT • DRINK • GARDEN • SLEEP

## WINTER WARMERS

### STARTERS

**CHICKEN LIVER PARFAIT**, SWEET PICKLES, BREAD CRISPS. GFA £7

**SOUP**, OF THE DAY WARM BREAD, SALTED BUTTER £5 GFA, DFA £5

**PRAWN MARIE ROSE COCKTAIL**, CONCASSE TOMATO, LITTLE GEM. GFA, DFA £7.5

**BEETROOT SALAD**, WARM ROASTED, RICH HUMMUS, SWEET PICKLED BEETS, WITH CHERRY TOMATO & LEAVES, GFA, DFA £7

**SCOTTISH SMOKED FISH & POTATO CAKE**, TARTARE SAUCE, LEMON GFA £8

**CRISPY BRIE**, CRANBERRY RELISH, CRISPY TATTIE SCONE STRIPS £7

**HAGGIS**, ROLLED IN CRUMB THEN FRIED, TURNIP PUREE, SPICED TOMATO CHUTNEY £6

**CAMEMBERT**, OVEN BAKED, BREAD CRISPS, HOUSE BALSAMIC ONIONS, TOMATO RELISH £10

### MAIN COURSE

**BEER BATTERED HADDOCK FILLET**, CHIPS, MUSHY PEAS, TARTARE. GFA, DFA £11.50/15

**BALERNO INN STEAK**, ALE, MUSHROOM & HAGGIS PIE, SEASONAL VEGETABLES, CHIPS £16  
(pies take 25mins to bake)

**CLASSIC BEEF** or FALAFEL BURGER, FRENCH FRIES, SALAD, SWEET CHILLI MAYO. GFA, DFA £14  
Add CHEESE, SMOKED BACON, OR HAGGIS FOR £2ea

**PASTA PENNE**, PEPPERS, COURGETTES, OLIVES IN A RICH RED WINE & TOMATO SAUCE £13  
Add FRIED CRISPY BRIE £4

**BAKED MATURE CHEDDAR MACARONI**, FRENCH FRIES £14  
Add HAGGIS £2

**THAI STYLE VEGETABLE CURRY**, COCONUT & LEMONGRASS RICE, CRACKERS. GFA, DFA £16

**POT ROAST STICKY BEEF SHOULDER**, CARAMELISED RED CABBAGE, MASHED POTATO, YORKSHIRE PUDDING,  
REDUCED COOKING JUS. GFA, DFA £17

**PEA & GREEN BEAN RISOTTO**, VEG HAGGIS CRUMBLE, KALE PESTO GFA, DFA £14

**ROAST SALMON FILLET**, PROVENCAL STYLE SAUCE, CRUSHED POTATOES, BASIL AIOLI GFA, DFA £16

**BORDERS BEEF STEAK FRITES**, FRENCH FRIES, BAKED PLUM TOMATO, CONFIT GARLIC BUTTER GFA, DFA £20

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 ingredients 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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# WINTER WARMERS

THE BALERNO INN

## DESSERT

**Sticky** toffee pudding, demerara toffee sauce, vanilla ice cream £6.5. gfa

**Award** winning Hamiltons cheesecake, dairy ice cream. £7

**Rich** chocolate brownie, chocolate ganache, ice cream. gfa £7

**Spiced** wine poached pear, raspberry sorbet. gfa, dfa, vgn £6

**Fruit** sorbet or ice cream trio gfa, dfa. £5

**Selection** of cheese & biscuits, chutney & grapes. £9

## HOT BEVERAGES

Selection of Teas	£2.6
Breakfast tea	£2
Espresso	£2.5/3
Espresso macchiato	£3/3.5
Americano	£2.8
Flat white	£3
Cappuccino	£2.90
Latte	£3
Hot chocolate	£3
Liqueur coffee	£7

## COCKTAILS

<b>Sours</b> , amaretto or whisky	£7
"think sweet and sour taste". Lemon, spirit, gomme	
<b>Bombay bramble</b>	£7
"fresh and clean" lemon, Bombay sapphire, cassis	
<b>Old fashioned</b>	£7
"high class, classic" Bourbon, demerara, orange bitters	
<b>Drambuie Collins</b>	£7.85
"Honey, spice", Drambuie, lemon juice, orange bitters, sugar, soda	
<b>Black Russian</b>	
"after dinner class" Chilled vodka, kahlua, coke, glace cherry, rocks	£7.50
<b>Spice 75</b>	
"Festive in a glass" Sailor jerry, brown sugar, lime, all spice, prosecco	£7
<b>Cranberry margarita</b>	
"jingle them balls" Tequila, Cointreau, cranberry, zest, sugar, sea salt,	£7

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 INGREDIENTS 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.