



THE **BALERNO INN** •
EAT • DRINK • GARDEN • SLEEP

NIBBLES

PANEER CHEESE BITES FRIED IN CRUMB, SWEET CHILLI DIP GFA £3.95 **Mmmm**
BEETROOT HUMMUS & PITTA £5 GFA, DFA
OLIVES, MARINATED IN OLIVE OIL AND HERBS £4
WARM BREAD WITH HOUSE BUTTER £3
CURRIED POPCORN GFA, DFA £3

STARTERS

CHICKEN LIVER PARFAIT, SWEET PICKLES, BREAD CRISPS. GFA £7
SOUP OF THE DAY, WARM BREAD, SALTED BUTTER GFA, DFA £5
PRAWN MARIE ROSE COCKTAIL, CONCASSE TOMATO, LITTLE GEM. GFA, DFA £7.5
TRIO OF BEETS, ROASTED, RICH HUMMUS, SWEET PICKLED, CHERRY TOMATO & LEAVES, GFA, DFA £7
HOT SMOKED SALMON BRUSCHETTA, TOASTED SOURDOUGH, DILL CREME FRAICHE GFA DFA £8
CRISPY BRIE, CRANBERRY RELISH, CRISPY TATTIE SCONE STRIPS £7
HAGGIS, ROLLED IN CRUMB THEN FRIED, TURNIP PUREE, SPICED TOMATO CHUTNEY £6.7
CAMEMBERT, OVEN BAKED, BREAD CRISPS, HOUSE BALSAMIC ONIONS, TOMATO RELISH £12

MAIN COURSE

BEER BATTERED HADDOCK FILLET, CHIPS, MUSHY PEAS, TARTARE. GFA, DFA £12.50/15
BALERNO INN AWARD WINNING PROPER PUFF PASTRY PIE, (ASK FOR THIS WEEKS FILLING) SEASONAL VEGETABLES, CHIPS £16 (Please allow 25mins to bake)
CLASSIC BUTCHER MADE BEEF or FALAFEL BURGER, FRIES, SALAD, SWEET CHILLI MAYO. GFA, DFA, (V) £14/£13 Add CHEESE, SMOKED BACON, OR HAGGIS FOR £2ea
BAKED MATURE CHEDDAR MACARONI, FRENCH FRIES £14 V
Add HAGGIS £2
SEABASS FILLETS, POTATOES, NEW SEASON ASPARAGUS & PEAS. DRESSED IN SAFRON AND ZESTY LEMON BROWN BUTTER £17.5
WILD MUSHROOM & ROAST BROCCOLI RISOTTO, RICOTTA, PARMESAN CRISP GFA, DFA £14.5
TOMATO & ROAST VEGETABLE CURRY, COCONUT & LEMONGRASS SCENTED RICE, GRILLED NAAN. GFA, DFA, VGN £14.5
CHARGRILLED PORK LOIN, RAW SALAD OF CRISP SPRING GREENS & FRESH CHILLI, WARM POTATOES, TERIYAKI, SOY & SESAMAE DRESSING GFA, DFA £17
BORDERS BEEF STEAK FRITES, FRENCH FRIES, BAKED PLUM TOMATO, CONFIT GARLIC BUTTER GFA, DFA £22
PENNE ARRABBIATA, FRAGRANT BASIL PESTO WITH EITHER DELICIOUS CHICKEN OR CRISPY BRIE £16.5 OR 'NAKED' £13.5 DFA, (V)

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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DESSERT

STICKY TOFFEE PUDDING, DEMERARA TOFFEE SAUCE, VANILLA ICE CREAM £6.5. GFA

AWARD WINNING HAMILTONS CHEESECAKE, DAIRY ICE CREAM. £7

RICH CHOCOLATE FEST, CHOCOLATE BROWNIE, CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, ICE CREAM. GFA £7

POACHED RHUBARB, HIBISCUS YOGHURT, GRANOLA CRUMB, RASPBERRY SORBET £7

FRUIT SORBET OR ICE CREAM TRIO GFA, DFA. £5

SELECTION OF CHEESE & BISCUITS, CHUTNEY & GRAPES. £9

HOT BEVERAGES

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| Selection of Teas | £2.8 |
| Breakfast tea | £2 |
| Espresso | £2.5/3 |
| Espresso macchiato | £3/3.5 |
| Americano | £2.95 |
| Flat white | £3.30 |
| Cappuccino | £3.30 |
| Latte | £3.30 |
| Hot chocolate | £3.30 |
| Liqueur coffee | £7 |

COCKTAILS

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| Amaretto sours | £7.50 |
| Bright, refreshing, sweet & sour. Lemon, Amaretto, egg white, gomme | |
| Tanqueray blackcurrant (like a Bramble) | £7.50 |
| Lime, Tanqueray, brown sugar syrup crushed ice, Cassis | |
| Old fashioned | £7.50 |
| Bourbon, demerara, orange bitters | |
| French 77 | £7 |
| Fresh lemon, St-Germain Elderflower liquor, prosecco | |
| Cosmo | £7.50 |
| Cherry scented vodka, orange liquor, cranberry juice and fresh lime | |
| Buck's fizz | £7 |
| Enjoy whilst you are "making your mind up". dehydrated orange, fresh orange juice and bubbly prosecco | |
| Hibiscus margarita | £7.50 |
| Tequila, Cointreau, hibiscus cordial, zest, sugar, sea salt, | |

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