



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

NIBBLES

- OLIVES**, MARINATED IN OLIVE OIL AND HERBS £4
- WARM BREAD** WITH HOUSE BUTTER £3
- CURRIED POPCORN** GFA, DFA £3
- HALLOUMI** IN CRISPY CRUMB WITH SWEET CHILLI £4

STARTERS

- CHICKEN LIVER PARFAIT**, SWEET PICKLES, BREAD CRISPS. GFA £7.45
- SOUP** OF THE DAY, WARM BREAD, SALTED BUTTER GFA, DFA £5
- PRAWN MARIE ROSE COCKTAIL**, CONCASSE TOMATO, LITTLE GEM. GFA, DFA £7.75
- HOT SMOKED SALMON BRUSCHETTA**, TOASTED SOURDOUGH, DILL CREME FRAICHE GFA DFA £8.45
- CAESAR**, COS, SHAVED PARMESAN, BAKED CROUTONS, SMOKED BACON, ANCHOVIES, CAESAR DRESSING £7.2
- GOATS CHEESE**, GRILLED TO WARM AND GOOEY, ROASTED ONION RELISH, CROUTONS, SWEET BELL PEPPER £6.95
- HAGGIS**, ROLLED IN CRUMB THEN FRIED, SWEET CHILLI, DRESSED SALAD £6.75
- ANTIPASTI**, ROAST BEETROOT HUMMUS, OLIVES, ROAST BELL PEPPER, GRILLED PITTA, £6.95

MAIN COURSE

- BEER BATTERED HADDOCK FILLET**, CHIPS, MUSHY PEAS, TARTARE. GFA, DFA £12.95/15.45
- 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 (X2)** or FALAFEL BURGER, FRIES, SALAD, SMOKED JERK 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 £19.45
- CAESAR SALAD**, COS LEAVES, ANCHOVY, BAKED CROUTONS, SHAVED PARMESAN, BACON & CAESAR DRESSING WITH CRISPY FRIED CHICKEN OR ROAST GOATS CHEESE £16.95 OR NAKED £13.50
- 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 £17.50
- BORDERS BEEF STEAK FRITES**, FRENCH FRIES, BAKED PLUM TOMATO, CONFIT GARLIC BUTTER GFA, DFA £24.45
- PENNE ARRABBIATA**, FRAGRANT BASIL PESTO WITH EITHER DELICIOUS CHICKEN OR GRILLED GOATS CHEESE £16.95 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 £6.95. GFA

AWARD WINNING HAMILTONS CHEESECAKE, DAIRY ICE CREAM. £7.45

RICH CHOCOLATE BROWNIE. DAIRY ICE CREAM, CHOCOLATE CRUMB GFA £7.25

SCOTTISH SUMMER BERRY, BALERNO MESS, BAKED MERINGUE, FOLDED VANILLA CREAM,
FRESH MINT, COULIS £7.35

FRUIT SORBET OR ICE CREAM TRIO GFA, DFA. £5.75

HOT BEVERAGES

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

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	£7.50
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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