



NIBBLES

HOUSE OLIVES. GFA, DFA, VGN	3.00
WARM BREAD, PESTO. DFA	3.00
BAKED PRETZEL, AIOLI DIP. DFA	4.00
CRISPY HAGGIS, BROON SAUCE. DFA	5.00/9.00
BEETROOT HUMMUS, PITTA. GFA, DFA, VGN	5.00
PIGS IN BLANKETS, CRANBERRY DIP. DFA	5.00

STARTERS

SOUP OF THE DAY WARM BREAD, SALTED BUTTER. V, VGN, GFA, DFA	6.95
PANKO HAGGIS BON BONS KIMCHI SLAW, SWEET CHILLI DIP. DFA	7.95
PULLED PORK BELLY BAO BUN WARM BAO BUNS, PULLED PORK, HOISIN DRESSING, TOASTED SESAME & SPRING ONION. DFA	9.95
SMOKED SALMON BRUSCHETTA FLAKED HOT SMOKED SALMON, PICKLED BEETS, HERITAGE TOMATOES, CURED CUCUMBER, DILL CREME FRAICHE, SOUR DOUGH. GFA, DFA	9.95
CREAMY MUSHROOMS ON TOAST MIXED MUSHROOMS, WHITE WINE, CREAM, PARSLEY. GF, V	6.95
BLOODY MARY PRAWN SALAD GEM LETTUCE, TOMATO, PICKLED CUCUMBER, BROWN BREAD CRISPS DFA, GFA	9.95
CHORIZO, BLACK PUDDING CASSOULET BAKED WITH MOZZARELLA TOPPING, FOCACCIA. DFA	6.95
FETA BRUSCHETTA HERITAGE TOMATOES, CURED CUCUMBER, DILL, SPRING ONION, VIRGIN OLIVE OIL, HERBS, SOUR DOUGH. GFA, DFA, V, VGN	7.25

SHARES & SIDES

HAGGIS NACHOS SOUR CREAM, CHEESE, SALSA, PICKLE, JALAPENOS	13.95
FRIES OR HANDCUT CHIPS	4.00
BUTTERED SEASONAL VEGETABLES	4.00
TENDERSTEM BROCCOLI, GARLIC BUTTER	4.00

PLEASE NOTE 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 HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS AND WE WILL HELP YOU SELECT WITH FULL KNOWLEDGE.

AN OPTIONAL SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL.

V - VEGETARIAN VGN - VEGAN
GFA - GLUTEN FREE ADAPTABLE DFA - DAIRY FREE ADAPTABLE

MAINS

FISH AND CHIPS BEER BATTERED HADDOCK FILLET, CHIPS, MUSHY PEAS, TARTARE. SMALL OR LARGE. GFA, DFA	13.95/16.85
PORK LOIN STEAKS BUTTERBEAN CASSOULET, CAMPBELLS BLACK PUDDING, SWEET CHORIZO, TOMATO, MASHED MARIS PIPERS. GFA, DFA	22.95
BURGER: BEEF, CRISPY BUTTERMILK CHICKEN, FALAFEL V FRENCH FRIES, HABANERO MAYO. GFA, V, VGN, DFA ADD CHEESE, SMOKED BACON, OR HAGGIS FOR £2 EACH	15.95
HERITAGE PORK AND HERB SAUSAGE CRISPY BLACK PUDDING, BUTTERY MASH, RICH GRAVY	16.95
BALERNO INN PIE PUFF PASTRY PIE, SEASONAL VEGETABLES, HAND CUT CHIPS. PLEASE ALLOW APPROX 25 MINUTES COOKING TIME	16.95
SUPER SALAD QUINOA, PUY LENTILS, MARINATED ROAST VEGETABLES, INCA TOMATO, SPRING ONION, HERBS, GARLIC, FETA. GFA, DFA, V, VGN ADD GRILLED CHICKEN OR PORK LOIN STEAKS £5 EACH	15.95
ROAST CHICKEN SUPREME CHICKEN SUPREME, CREAMY MUSHROOM STROGANOFF, CRUSHED ROAST NEW POTATOES, TENDERSTEM BROCCOLI. APPROX 25MINS COOKING TIME	22.95
BORDERS SIRLOIN STEAK 225g FRENCH FRIES, FLAT MUSHROOM, PLUM TOMATO CHUTNEY, CONFIT GARLIC BUTTER. GFA, DFA ADD RAMEKIN OF MUSHROOM STROGANOFF OR PORK AND BEAN CASSOULET £3	28.95
OVEN BAKED CHEDDAR & BRIE MAC CREAMY, GOOEY CHEESE SAUCE, MACARONI PASTA, CRISPY FRENCH FRIES. V	15.95
PAN FRIED COLEY FILLET NEW POTATOES, TENDERSTEM BROCCOLI, JULIENNE MANGETOUT, LEMON BROWN BUTTER. GFA	19.95
SCOTTISH 'MINUTE' STEAK CIABATTA CARAMELISED ONION RELISH, SALAD, FRIES GFA, DFA. ADD MONTERAY JACK CHEESE, BACON, HAGGIS £2	14.95
SUNDAY ROAST SLOW ROASTED BORDERS BEEF. AVAILABLE EVERY SUNDAY. GFA, DFA	20.95



THE **BALERNO INN** .

DESSERTS

STICKY TOFFEE PUDDING DEMERARA TOFFEE SAUCE, VANILLA ICE CREAM GFA	7.95
CHEESECAKE OF THE DAY AWARD WINNING HAMILTONS CHEESECAKE, DAIRY ICE CREAM	7.95
RICH CHOCOLATE BROWNIE WARM FUDGE CHOCOLATE SAUCE GFA	7.95
WARM APPLE PIE BUTTERY CRUMBLE TOPPING, VANILLA ICE CREAM, TOFFEE SAUCE	7.95
ICE CREAM TRIO ASK SERVER FOR CURRENT FLAVOURS GFA	5.95
FRUIT SORBET TRIO ASK SERVER FOR CURRENT FLAVOURS GFA,DFA	5.95

FANCY A MORE BOOZY DESSERT?

BE SURE TO TRY ONE OF OUR
AMAZING COCKTAILS



HOT BEVERAGES

SPECIALITY TEA GREEN, PEPPERMINT, RED BERRY, EARL GREY LEMON & GINGER	3.00
BREAKFAST TEA	2.50
ESPRESSO	2.70/3.20
ESPRESSO MACCHIATO	3.00/3.50
AMERICANO	3.10
FLAT WHITE	3.50
CAPPUCCINO	3.50
LATTE	3.50
HOT CHOCOLATE MINI MALLOWES AND WHIPPED CREAM	3.60
LIQUEUR COFFEE	7.25

The Balerno Inn launched in the winter of 2019 after a year long top to bottom complete refurbishment of this gorgeous building- if you're ever tempted to buy a building without a full survey, come and chat to us...

The Inn is family owned and family operated by hospitality enthusiasts . We seek to recruit fab personalities then encourage and empower them to deliver a personable service that reflects Balerno Inn's values along with a big slice of their own character.

We have a superb head chef in Andy Robson. He leads a tremendous kitchen brigade, massively talented, fully committed. Always looking to improve and develop what they do, and how they do it.

We have 5 stunning characterful hotel rooms, private dining facilities, and we can host anything from large events to intimate celebrations & of course everything in between, everything we do is built around your requirements.

Thank you for your custom, and if this is your first visit, we hope that it will be the first of many.

Ben & Leigh Watson

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 HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS AND WE WILL HELP YOU SELECT WITH FULL KNOWLEDGE.
AN OPTIONAL SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL.

V - VEGETARIAN VGN - VEGAN GFA - GLUTEN FREE ADAPTABLE DFA - DAIRY FREE ADAPTABLE