

1886 @ Braid Hills Hotel

February 2018 Early Bird Dinner • 5pm-6pm
Two Courses with 175ml wine or craft ale £19.50

Soup of the Day with bread roll

Warmed Cullen Skink Tartlet

With caper, baby gherkin and shallot salad

Pan-seared Inverloch Goats Cheese

With pear and flash pickled fennel salad (v)

Ham Hock terrine with Piccalilli

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'The Buckstone' Borders Beef burger

Topped with Cajun mayo and Swiss cheese, with hand cut chips

Pork and fennel meatballs

Wilted greens and cheesy mashed potato

Braid Hills Bouillabaisse

Our version of the classic French fish stew with char-grilled artisan bread and saffron mayonnaise

Butternut squash, spinach and lentil sambar

Grilled aubergine, crumbled paneer and coriander rice (v)

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Fruit yoghurt parfait with mixed berries

Sticky toffee pudding

With caramel sauce and salt caramel ice cream

Triple chocolate mousse

With clementine syrup and chocolate chip cookie crumble

Selection of Ice Cream and Sorbets

Please ask your server for today's selection

2 Courses + 175ml red/white/rose wine, pint of craft ale £19.50pp

2 Courses + Draught soft drink, fruit juice or mineral water £18.50pp

CALL 0131 447 8888 OR BOOK ONLINE braidhillshotel.co.uk

Early evening menu is available Monday-Sunday, Booking is recommended