

# BISTRO MENU

YOU'RE ONTO A WINNER AT THE HARRIS TWEED BISTRO WITH  
OUR TASTY AND WHOLESOME MENU OF SCOTTISH FAVOURITES!

## STARTER

HOMEMADE LEEK AND POTATO SOUP £5.95

*With crusty bread and butter*

SCOTTISH SMOKED SALMON TERRINE £6.50

*Served with granary brown bread & horseradish*

SCOTTISH GARLIC MUSHROOM £6.50

*Served with crusty bread*

## MAIN

SCOTTISH BATTERED HADDOCK £15.95

*Served with chips and homemade mushy peas*

CHICKEN SUPREME STUFFED WITH HAGGIS £15.50

*Served with dauphinoises and chefs selections of seasonal vegetables*

BEEF AND GUINNESS CASSEROLE £14.95

*Served with a Yorkshire, chefs vegetables and roasted potatoes*

THAI GREEN VEGETABLE CURRY £14.95

*Served with a fragrant basmati rice and nan bread*

## ROAST DINNER

ROAST PORK LOIN WITH STUFFING &  
APPLE SAUCE

ROAST SIRLOIN OF BEEF WITH A  
YORKSHIRE PUDDING  
& HORSERADISH

VEGETARIAN OPTIONS ALSO AVAILABLE

SERVED WITH  
CHEFS VEGETABLES FROM THE CARVERY

£15.95

## WINE OF THE MONTH

RIOJA GARNCAHA, BODEGAS MANZANOS, RIOJA, SPAIN £34.00  
*Fruit and savoury complexity, bramble notes, wood spice and thyme*

## DESSERT

CREME BRULEE CHEESECAKES £5.95

*Served with double cream*

CHOCOLATE & CARAMEL PROFITEROLES £5.95

*Served with double cream*

SCOTTISH CHEESE SELECTION £5.95

*Scottish Blue, Applewood Cheddar & Morangie Brie*

## PROVENANCE

Our team of chefs are constantly looking to find and develop relationships with producers and suppliers from all over Scotland. We pride ourselves on using the best ingredients on offer with a strong emphasis on local seasonal produce wherever possible. We work closely with a core team of suppliers who have, for years, been able to offer us consistently excellent produce, grown, reared and cultivated in Scotland.

Campbell Brothers of Edinburgh source all our meat and fish from many areas around the country. Our beef is Scottish, our pork is from Ardrossan in Ayrshire and the lamb comes from one of many farms in Scotland, from the Borders to the Highlands. All the meat we use is 100% traceable to farm and field, giving our customers peace of mind that we will always use the best on offer.

We understand that food allergies can present a serious concern for some of our customers.  
If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.