

THE HARRIS TWEED

BISTRO

EST. 2010

A very warm welcome to the Harris Tweed Bistro.

Harris Tweed, the Racehorse Winner of the inaugural Edinburgh Cup Heritage Handicap at Musselburgh Racecourse in 2010, was ridden by Liam Jones, trained by William Haggas, and bred and owned by Brian Haggas Harris Tweed.

Following Harris Tweed's win at Musselburgh, he went on to win six races and three listed races. This included the 2013 Summer Stakes at the world-famous Glorious Goodwood, the 2010 Stand Cup at Chester Racecourse and the 2010 Noel Murless Stakes at Newmarket.

He was bred, owned and trained by the Haggas Family who until 2019 owned Harris Tweed Scotland Ltd, producers of the distinctive Harris Tweed fabric, manufactured in the Western Isles of Scotland.

Three course meal - £28 per person
£4 supplement for cheeseboard

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Allergens and Dietaries

FOOD ALLERGY? ASK BEFORE YOU EAT

Before you choose food or drink, please speak to a member of our team if you have an allergy or intolerance. Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients.

If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice

STARTERS

SOUP OF THE DAY

Served with a crusty roll

£6.95

DEEP FRIED BRIE WEDGES

Served with redcurrant sauce

£6.95

SMOKED SALMON

Served with granary bread

£6.95

MAINS

BREADED OR BATTERED HADDOCK

Served with chips and homemade mushy peas

£18.95

CHICKEN STUFFED WITH HAGGIS

*Served with a whisky cream, dauphinoise potatoes
and chefs vegetables*

£18.95

QUICHE OF THE DAY

Served with chips and salad

£18.95

ROAST OF THE DAY

PORK LOIN

*Served with dauphinoise potatoes
and chefs vegetables*

or

BEETROOT AND BUTTERNUT SQUASH WELLINGTON

*Served with dauphinoise potatoes
and chefs vegetables (vegetarian)*

£18.95

DESSERTS

TOFFEE PECAN ROULADE

Served with pouring cream

£7.95

RHUBARB FRAGIPANE TART

Served with custard

£7.95

SCOTTISH CHEESE SELECTION

Served with Nairn's oatcakes and chutney

£10.50 for one

COFFEE AND TEA

CAFÉ LATTE

£3.60

CAPPUCCINO

£3.80

FLAT WHITE

£3.50

ESPRESSO

£2.10

DOUBLE ESPRESSO

£2.60

TEA FROM THE WEE TEA COMPANY

*English Breakfast
Gunpowder Green
Early Grey
Rhubarb Rooibos
Lemony Ginger*

£3.10

WINE BY THE GLASS

Sauvignon Blanc, Ribera Del Segura, Bodegas Alceño, Vino de España, Spain

Sauvignon Blanc 100%
175ml £8.00 / 250ml £11.00

Aromatic intensity, with hints of tropical fruit, ripe melon, and greengage, whilst the palate is lifted with refreshing acidity and integration to the finish.

Viognier, Vieilles , Mont Rocher, Terres Fidèles, Languedoc-Roussillon

Pinot Grigio 100%
175ml £8.00 / 250ml £11.50

Enticingly aromatic with characteristic exotic stone fruit and honeysuckle, our dawn-picked Viognier is rich yet refreshingly dry.

Beppe Morchetta, Rosso, Veneto, Italy, 2023

Malbec (70%), Corvina (30%)
175ml £9.00 / 250ml £12.00

Deep in colour with ripe plum, blackberries and cherries on the nose. This is a rich and rounded wine with perfectly balanced tannins. The long finish is smooth and succulent.

Bodegas Manzanos, 1890 Finca Manzanos Reserva, Rioja, Spain, 2019

Tempranillo (95%), Mazuelo (5%)
175ml £9.00 / 250ml £12.50

Clear, bright cherry-red colour with sparkles of ruby. Aromas of vanilla and sweet almonds with hints of leather in fine combination with the wood. The attack is generous and pleasant with intense spicy nuances. Round, intense finish.

CHAMPAGNE

Pommery Brut Royal

75cl £72 / 150cl £145

The colour is pale yellow with faint green highlights. This is lively, fresh and vivacious, fine, delicate and generous. Citrus fruit and white flower notes combine with small red fruits to offer elegance balanced with great finesse and complex finish.

Pommery Brut Rosé

75cl £76

Delicate pink with salmon tones in colour and fine bubbles. The nose has small red berries suggesting roundness and softness enhanced by vivacious freshness. A subtle rosé character with a perfectly rounded, long finish.

Pommery Grand Cru Vintage 2009

75cl £85

A fine golden colour with green highlights. The nose has a few lively notes enhanced by a rich characteristic. The mouthfeel is brisk and fresh at first leading to a sense of great subtlety and body and culminating in a creamy, fleshy texture.

SPARKLING WINE

Prosecco, Spumante, DOC, La Vita Sociale, Veneto, Italy

75cl £34 / Glera (100%)

Crisp and delicious, with generous apple and pear flavours and plenty of fizz.

Cava Brut Reserva Organic, Bodegas Sumarroca, Catalunya, Spain

75cl £38 / Parellada (36%), Xarel-lo (31%), Macabeo (27%),
Chardonnay 6%

Mediterranean ripeness with Champagne finesse.

Cava Brut Rosado Organic, Bodegas Sumarroca, Catalunya, Spain

75cl £40 / Pinot Noir (100%)

As above, but with added pink flair!

WHITE WINE

Sauvignon Blanc, Ribera Del Segura, Bodegas Alceño, Vino de, Spain

75cl £32 / Sauvignon Blanc 100%

Aromatic intensity, with hints of tropical fruit, ripe melon, and greengage, whilst the palate is lifted with refreshing acidity and integration to the finish.

Viognier, Vieilles, Mont Rocher, Terres Fidèles, Languedoc-Roussillon

75cl £34 / Pinot Grigio 100%

Enticingly aromatic with characteristic exotic stone fruit and honeysuckle, our dawn-picked Viognier is rich yet refreshingly dry.

Gavi DOCG, Forte, Produttori del Gavi, Piedmont, Italy

75cl £46 / Cortese 100%

Straw yellow colour, on the nose, pear scents are supported by peach, apricot and yellow plum. This is fresh, sapid, easy to drink with a mildly almond finish. Harmonious and balanced.

Stella Bella, Chardonnay, Margaret River, Australia, 2023

75cl £52 / Chardonnay 100%

Brilliant pale lemon with green highlights. The bouquet has a panoply of scents of great intensity and complexity – there is an interplay of the aromatic notes of white flowers, anise and lemon curd with the deeper notes of spicy oak, some yoghurt-like nuances and a hint of struck match.

ROSÉ WINE

Pierre et Papa, Rosé, Pays d'Oc, Languedoc

£39 / Rousillon, France, Cinsault (100%)

The aromas fill the nose with fresh white flowers and raspberry, which melt in the mouth becoming a medley of white peach, cherry and grenadine. Sublime!

RED WINE

Solevari, Pinot Noir Romania, 2022

75cl £32 / Malbec (70%), Corvina (30%)

Deep in colour with ripe plum, blackberries and cherries on the nose. This is rich and rounded wine with perfectly balanced tannins. The long finish is smooth and succulent.

Bodegas Manzanos, 1890 Finca Manzanos Reserva, Rioja, Spain, 2019

75cl £36 Tempranillo (95%), Mazuelo (5%)

Clear, bright cherry-red colour with sparkles of ruby. Aromas of vanilla and sweet almonds with hints of leather in fine combination with the wood. The attack is generous and pleasant with intense spicy nuances. Round, intense finish.

Santa Macarena Single Vineyard Pinot Noir, Aconcagua, Chile, 2021

75cl £39 / Pinot Noir 100%

This single vineyard bright, aromatic and fresh with subtle oak playing a supporting role. The emphasis on the delicious red fruit flavours, drinkability and enjoyment. A seriously cool Pinot.

Moveable Feast Estate Blend, The Drift, South Africa

75cl £69 / Syrah 80% Malbec 20%

Showing distinctive Drift Estate aromas of mulberry, blackberry and plum interwoven with garden herbs and fynbos floral notes, this wine stands for the signature of this estate.

Aux Plantes, Grand Cru, Olivier Cazenave et Château, Bordeaux

75cl £89 / Merlot 100%

This excellent St Emilion Grand Cru has expressive and rich red and black fruit aromas and spicy notes. Full bodied, elegant, ripe and deliciously long with well-integrated tannins.