



# charlie's

SCOTTISH BISTRONOMY

## Starters

### Eyemouth Crab Velouté

Crab meat Filo Parcel

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13

### Balvenie Smoked Salmon

Crème Fraiche, Chervil, Lemon, Exmoor Caviar

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17

### West Coast Scallops

Maple Cured Bacon, Granny Smith Apple Cider Reduction

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18

### Ham Hock Terrine

Piccalilli, Sourdough Toast

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13

### Wood Pigeon

Celeriac, Apple, Date, Hazelnut

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14

### Katy Roger's Crowdie

Beetroot, Hazelnut, Watercress (V)

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13

### Cauliflower Velouté

Mull Cheddar & Chive Scone (V)

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11

### Roasted Baby Cauliflower

Sour Cherry Harissa, Pomegranate Couscous (V)

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15



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## Main Course

Roasted Fillet of Stone Bass Mediterranean Vegetables, Saffron Velouté	25
Pan Seared Sea Trout New Potatoes, Samphire, Lemon Butter Sauce	27
Salt Baked Celeriac Wild Mushroom Pithivier, Spinach, Lemon & Chive Sauce (v)	25
Roasted Garlic Gnocchi Squash, Black Truffle, Parmesan (v)	22
Roast Supreme of Chicken Oyster Mushroom, Carrot, Tarragon Jus	23
Venison Loin Parsnip, Braised Red Cabbage, Game Jus	31
10oz Ribeye Steak Roasted Cherry Vine Tomatoes, Peppercorn Sauce	36
8oz Fillet Steak Roasted Cherry Vine Tomatoes, Peppercorn Sauce	55
Griddled Pork Chop Wholegrain Mustard Sauce, Roast Apple	24



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## Sides

Honey Roast Carrots

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5

Mixed Leaf Salad

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5

Thick Cut Chips

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5

Herb Buttered New Potatoes

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5

Tenderstem Broccoli

Garlic & Chilli Oil

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5

Tomato & Shallot Salad

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5



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## Desserts

### Hazelnut & Chocolate Dacquoise

Chocolate Cream (V)

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12

### Passion Fruit & Mango Basque Style Cheesecake

Oat Crumb

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10

### Sticky Toffee Pudding

Candied Pecan

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10

### Dulce Caramel Tart

Caramelised White Chocolate

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12

### Rum Baba

Chantilly Cream

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10

### Cheese Selection

Oatcakes, Crackers & Fig Chutney

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18

### Selection of Ice Cream

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8

### Selection of Sorbet

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8

A discretionary service charge of 12.5% will be added to the bill. Before ordering drinks or food, please speak with a member of our team about your allergen or dietary requirements. Whilst we take care to preserve the integrity of our vegetarian (V) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared where allergens are present.