



HERGÉS

ON THE LOCH

Gluten Free

Starters

Home-made Soup of the day with Gluten Free Toast £4.10

*Chicken Liver Parfait, Apple Chutney, Pickled Watermelon and Cucumber
Gluten free Oatcakes* £6.95

*Oven Baked Atlantic Sardines, Roasted Red Onions, crushed Coriander
Seeds, Mediterranean Olives, Green Beans, Cucumber Caviar, Classic
Dressing* £7.95

*Herbed Goats Cheese Panacotta, Beetroot Vinaigrette, Orange Micro Salad,
Our own Cranberry Oatcakes, Parmesan Wafer* £7.95

*Steamed West Coast Scallops Ceviche, Yuzu Jelly, Fennel, Tangerine,
Jalapeno Pepper Salad* £8.50

Main Courses

*Gently stewed Borders Beef and Ale ,
Honey glazed fresh Vegetables and Clapshot* £12.95

*Grilled Haddock Fillets, Borderlaise Potatoes,
Garden Peas, Home-made Tartar Sauce* £12.65

*Seared fillets of Sea Bass, Cannellini Beans, Basil Oil,
Mediterranean Bouillabaise, and Jasmine Rice* £15.65

*Oven baked Chicken Breast, flavoured with garlic Cream Cheese,
Encased in Crepinette, Crisp Savoy Cabbage Leaves, Italian Bacon,
Diced Rosemary Potatoes, Pepper Sauce* £14.25

<i>Pan fried Lambs Liver, Pureed Butter Bean and Potato, Pancetta Green Beans, Red Onion and Redcurrant Pan Jus</i>	£12.95
<i>Roast Rump of Perthshire lamb, Sweet Potato and Chickpea Cake, Confit of Bell Peppers and Chilli, Aubergine Caviar, Miso Mayo, Lemon Zest and Scallions</i>	£16.25
<i>Pan seared Breast of Guinea Fowl, aromatic Herbs, pickled Beetroot, glazed Shallots, Heritage Carrots, Fondant Potato, wilted Spinach, Port Wine Jus</i>	£15.95
<i>Charred Perthshire Venison Haunch, glazed Pear, Baby Sprouts, Mushroom Duxelle, Boulanger Potatoes, Pickled Mustard Seeds, Raspberry Vinegar</i>	£15.00
<i>Combination of Delicate Curried Flavoured Lentils, Sweet Potato and Chickpea Cake, Lime and Cucumber Raita, Roasted Bell Pepper, Aubergine and Almonds</i>	£12.95
<i>A bowl of Gluten free Penne Pasta, Gorgonzola warm Dressing, Peppers and Spinach crisp Caesar style Salad</i>	£12.95

(Please note all our main dishes are cooked to order and allow 20—30 mins from ordering.)

From the Grill

<i>Spiced Butternut Squash, Quinoa and Spinach Burger, Roasted Red Peppers, Cucumber Raita Served in a Gluten free Bun with Skinny Chips and Coleslaw</i>	£10.95
<i>Charred Sirloin Steak, Shallot Persillade, braised Oxtail, Swiss Chard, warmed crushed Ratte Potatoes, Spring Onions, Duck fat and Thyme Roasted Carrots</i>	£18.95
<i>Charred Rump Steak, Thyme and garlic Butter, Skinny Fries, Cherry Tomato and Balsamic Salad</i>	£13.95

Super food Salad

<i>Baby Gem, young Spinach, Italian Olives, hint of Pomegranate, Sun blushed Tomatoes, Edenname Beans, Sesame Seeds, Seasonal Broccoli, Blueberries, with either Honey or Mustard Dressing</i>	£10.95
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Add an extra to your salad:

<i>Lightly grilled Scottish Salmon</i>	£4.95
<i>Oven baked Breast of Chicken</i>	£3.95



*As a member of
“Taste our Best” and in partnership with our suppliers, we are committed to
sourcing the freshest and the highest quality produce from Scotland.
Our local suppliers include:*

Burnside Farm Foods, purveyors of fresh game and fresh produce who supply directly from their farm in the Tweed Valley'

Campbells Prime Meats of Edinburgh, passionate Scottish Butchers, who now incorporate and supply quality fish and shellfish from Shetland to Eyemouth

Andrew Green, a local supplier of fresh market vegetables, who sources high quality vegetables from within the Borders and the surrounding areas when in season

Yester Farm Dairies, Biggar, supplying high quality farmed dairy produce.



*Serving Lunch 12—2pm Mon to Fri
12—2.30pm Sat and Sun*

*Serving Diner 6—9pm Mon—Fri
5.30—9pm Sat
5.30—8.30pm Sun*