



# HERGÉS

ON THE LOCH

## Starters

<i>Home-made Soup of the day with a Crusty Bread Roll</i>	£4.10
<i>Campbells of Edinburgh Haggis, Saffron Turnip, Potato and Charred Syboes, Arran Mustard Veloute</i>	£6.95
<i>Chicken Liver Parfait, Apple Chutney, Pickled Watermelon and Cucumber Toasted Ciabatta Bread</i>	£6.95
<i>Oven Baked Atlantic Sardines, Roasted Red Onions, crushed Coriander Seeds, Mediterranean Olives, Green Beans, Cucumber Caviar, Classic Dressing</i>	£7.95
<i>Herbed Goats Cheese Panacotta, Beetroot Vinaigrette, Orange Micro Salad, Our own Cranberry Oatcakes, Parmesan Wafer</i>	£7.95
<i>Steamed West Coast Scallops Ceviche, Yuzu Jelly, Fennel, Tangerine, Jalapeno Pepper Salad</i>	£8.50
<i>A Tomato scented Cous Cous Salad, ribbons of Melon, pickled Radish, Lemon Yogurt, Cucumber Caviar, Chick Peas</i>	£6.95

## Main Courses

<i>Borders Beef and Ale Puff Pastry Pie, Honey glazed fresh Vegetables and Clapshot</i>	£12.95
<i>Traditional Battered or Breaded Peterhead Haddock, Crispy Chips, Garden Peas and Home-made Tartare Sauce</i>	£12.65
<i>Oven baked Peterhead Smoked Haddock Fishcake, Sweet and Sour Cucumber, Gingered Prawns, Wilted Spinach</i>	£14.95
<i>Seared fillets of Sea Bass, Cannellini Beans, Basil Oil, Mediterranean Bouillabaise, a Jasmine Rice and Chorizo Croquette</i>	£15.62
<i>Oven baked Chicken Breast, flavoured with garlic Cream Cheese, Encased in Crepinette, Crisp Savoy Cabbage Leaves, Italian Bacon, Roasted Rosemary Potatoes, Pepper Sauce</i>	£14.25

<i>Slow cooked Ayrshire Pork Belly Fondant Potato, Onion Puree, Baby Leeks, Ragout of Fava Beans, Wild Mushrooms and Smoked Bacon</i>	£14.95
<i>Pan fried Lambs Liver, Pureed Butter Bean and Potato, Black Pudding Croquette, 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, Wheat flour Flat Bread, Roasted Bell Pepper, Aubergine and Almonds</i>	£12.95
<i>A bowl of Riscossa Tagliatelle Verde, 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>Our own “8oz Perthshire Beef Burger, Plain, Soft Melting Brie and Portobello Mushroom Truffle scented Mayo or Mature Mull Cheddar with or without Jalapenos Served in a Brioche Bun with Crispy Chips and Coleslaw</i>	£12.95
<i>Spiced Butternut Squash, Quinoa and Spinach Burger, Roasted Red Peppers, Cucumber Raita Served in a Brioche Bun with 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, Edename 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

### **Side Orders of**

<i>Chips</i>	£2.95
<i>Pizza Garlic Bread</i>	£3.25
<i>Pizza Garlic with Cheddar Cheese</i>	£4.25
<i>Mixed Side Salad</i>	£3.95
<i>Warm Bread Roll and Butter</i>	£1.25



*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*