

CARTER'S

2 COURSE LUNCH MENU £18

Add a dessert for £5

STARTERS

Carter's Soup of the Day (*v, vea, gfa*)
Warm crusty bread

Haggis Strudel
Oatmeal crumb, clapshot,
grain mustard and whisky jus

Crispy Vegetable Tempura (*v*)
Chilli and coriander batter, spiced
sesame greens, teriyaki dip

Fine Chicken Liver Parfait (*gfa*)
Plum and apple chutney, toasted
brioche and herb salad

Bloody Mary Prawn Cocktail (*gfa*)
North Atlantic prawns, spicy Marie Rose sauce,
crisp gem, cucumber and celery salad,
lemon and sourdough crisp
(*supplement £2*)

MAINS

Beer Battered Fish & Chips
Sustainable haddock, hand cut chips,
mushy peas and tartare

Chargrilled Escalope of Chicken (*gf*)
Creamed potato, thyme roast roots,
peppercorn sauce

Moules Frites (*gfa*)
Steamed Shetland mussels
with fries and garlic ciabatta
Choose from: *White wine, garlic and parsley cream*
or *Miso, ginger and spring onion*

Crispy Chicken Burger
Salt and chilli crumb, sriracha mayo,
brioche bun, crisp lettuce, tomato and fries

Saag Masala Curry (*v, vea, gfa*)
Slow cooked spinach, chickpea and potato curry,
tomato and yoghurt, fragrant rice
Add crispy katsu chicken fillet £3

Orzo Pasta
With Nduja, fennel and a smoked tomato sauce,
rocket salad

Steak Frites
Grilled 6oz sirloin, skinny fries, peppercorn and
brandy cream, house salad
(*supplement £6*)

DESSERTS

Sticky Toffee Pudding (*v*)
Toffee sauce, vanilla ice cream

Citrus Crème Fraiche Posset (*v*)
Rhubarb compote, ginger crumb

Trio of Ice Creams (*v*)
Please ask our team for flavours

**Orange & Whisky Marmalade
Bread & Butter Pudding** (*v*)
Vanilla anglaise

*Please alert our team of any food allergies or intolerances that you have
and we will do our best to accommodate you.*

(*v*) vegetarian, (*va*) vegetarian available, (*ve*) vegan, (*vea*) vegan available,
(*gf*) gluten free, (*gfa*) gluten free available

LIGHT BITES

BLT Ciabatta £11

Toasted ciabatta, crispy bacon, cos lettuce, plum tomato, cracked pepper and ranch sauce

Crispy Chicken Strips £12.50

Spicy mayo, shredded cucumber salad and flat bread

Caprese on Sourdough £13

Burrata, vine tomato, red onion, fresh basil and basil oil

Prawn Marie Rose Open Ciabatta £13.50

Cucumber, cherry tomato and apple salad

Chargrilled Marinated Chicken Salad *(gfa)* £11

Chunky cucumber, sourdough croutons, tomato and pickles, honey and mustard dressing

Smashed Avocado,

Double Poached Eggs *(v, gfa)* £11

Sumac, minted almond yoghurt and feta, with sourdough toast

SIDES

Mini Mac & Cheese *(v)* £5.00

Cheddar crumble

Asian Slaw *(v)* £4.00

Sesame dressing, fresh coriander and lime

Skinny Fries *(vea)* £4.00

Seasoned Skinny Fries *(vea)* £4.50

Cajun | Peri Peri | Salt & Chilli
Truffle & parmesan

Buttery Mash *(v)* £5.00

Cauliflower Cheese *(v)* £5.00

Mull cheddar crumb

Garlic Bread *(v)* £4.25

With Cheese *(v)* £4.75

Tenderstem Broccoli *(v)* £4.45

Smoked almond butter

Beer Battered Onion Rings *(v)* £5.00