



EAT. DRINK. SAMPLE

A LA CARTE



APERITIFS

- PROSECCO £5.75
- FRENCH 75 £6.50
Tanqueray London dry Gin, fresh lemon and sugar, shaken over ice and garnished with a lemon twist
- MARTINI £6.95
Ciroc Vodka or Martin Miller Gin stirred over ice with Noilly Prat Vermouth - Dry, wet or dirty - Olive or a twist

LIGHT BITES

- BOOKMAKER SANDWICH £8.00
Chargrilled minute steak with onions, grain mustard & rocket. Served with hand cut fries
- CAESAR SALAD £6.00
served with croutons, classic Caesar dressing and shaved Parmesan (V)
- Add char-grilled chicken **or**
- In house hot smoked salmon for £1.95
- CALEY EGGS (V) £6.00
Poached eggs on toast with roasted peppers, cherry tomatoes & baby spinach
- THE CALEY SANDWICH (V) £6.00
Served on a toasted ciabatta with hand cut fries. Ask your server for today's filling.

SIDES

- Hand cut fries £3.00
- Cajun fries £3.00
- Parmesan fries £3.00
- Mixed salad £3.00
- Onion rings £3.50
- Mac & Cheese £4.50



STARTERS

- HOMEMADE SOUP OF THE DAY (V) £4.00
served with warm bread and butter
- SCOTTISH MOULES £5.75
Steamed mussels served with bread & butter. Ask your server what the sauce of the day is.
- CHICKEN LIVER PÂTÉ £5.75
served with apple, date & sage chutney and oatcakes
- CRAB CAKES £5.95
Served with chilli jam & rocket
- GRILLED GOATS CHEESE (V) £5.75
served with cherry tomatoes & balsamic glaze

MAINS

- 8oz 28 DAY AGED SIRLOIN STEAK £19.00
Served with grilled tomato & Portobello mushroom, hand cut fries and a choice of sauces; garlic butter, béarnaise, green peppercorn or blue cheese
- THE CALEY BURGER £12.00
Toasted brioche bun filled with a single Scottish beef burger, crispy lettuce, Monterey Jack cheese, sliced tomato & garlic mayo. Served with hand cut fries, beetroot coleslaw and a choice of relish; tomato, BBQ, red onion or jalapeño
- THE CALEY BEAST £15.00
Toasted brioche bun filled with two 4oz Scottish beef burgers, smoky bacon, crispy lettuce, Monterey Jack cheese, sweet red onion marmalade, sliced tomato, onion rings & garlic mayo. Served with hand cut fries, beetroot coleslaw and a choice of relish; tomato, BBQ, red onion or jalapeño
- MUSHROOM BURGER (V) £11.00
Grilled Portobello mushroom, roast peppers, baloumi cheese with black olive tapenade & rocket. Served in a toasted brioche bun, with hand cut fries & beetroot coleslaw
- THE CALEY PIE £12.00
Chef's "Pie of the day" (ask your server) served with seasonal vegetables, new potatoes or chips
- TRADITIONAL FISH & CHIPS £11.50
Barney's beer battered haddock, served with minted mushy peas, hand cut fries & tartare sauce
- SCOTTISH MOULES £12.00
Steamed mussels served with hand cut fries, bread & butter. Ask your server what the sauce of the day is.
- SWEET POTATO & CAULIFLOWER KORMA (V/GF) £11.50
Sweet potato and cauliflower cooked in an aromatic almond & coconut sauce, served with cinnamon rice, chapati & mango chutney



SHARING BOARDS

- CHARCUTERIE £20.00
Serrano ham, pastrami, Milano salami, chargrilled chorizo, chicken liver pate, chef's homemade terrine, pecorino cheese, apple chutney, potato salad, pickles, olives, salad leaves, bread & oatcakes
- SCOTTISH CHEESES £20.00 (V)
A selection of popular hard and soft cheeses, served with pickles, quince, celery, frozen grapes, bread & oatcakes
- ANTIPASTI £18.00 (V)
Hummus, roasted med-veg, mozzarella with pesto, mixed olives, grilled goats cheese, beetroot coleslaw, feta & sun blushed tomatoes, jalapeño poppers, avocado, vinaigrette, potato salad, apple chutney, pickles, salad leaves, bread & oatcakes

AFTERTHOUGHTS

- Espresso Martini £6.95
- Aero mint White Russian £6.50
- Irish coffee £4.95
- Hot Chocolate Orange made with Grand Marnier £4.95
- We also serve a range of speciality tea and coffees from £1.75

DESSERTS

- Our famous sticky toffee pudding, served with butterscotch sauce & vanilla ice cream £6.00
- Dark chocolate & salted caramel tart with berry compote £5.75
- Caramelised pineapple served with coconut ice cream £5.50
- Knickerbocker glory £5.75
- Scottish cheeseboard, with chutney, quince, celery & oatcakes £7.50

Please inform staff of any allergies V = vegetarian | GF = gluten free

WE ARE PROUD TO SUPPORT LOCAL FARMERS AND SUPPLIERS. ALL OF OUR MEATS ARE SCOTTISH WITH FULL TRACEABILITY TO ENSURE ONLY THE HIGHEST STANDARD OF FOOD IS SERVED TO YOU



THE CALEY
SAMPLE ROOM

