

MORNINGS

at the Med...

Breakfast served from 10am until noon
Saturday & Sunday.

Small plates



As a starter...

SOUP OF THE DAY <i>v, GF*, VG*</i>	5.50
Grilled Bavarian Bakery sourdough, Isle of Skye sea salt butter.	
HAGGIS NEEPS AND TATTIES <i>v*</i>	7.50
Haggis slider, neep chutney, pepper sauce and crispy potatoes.	
SOUTH EAST ASIAN PRAWN COCKTAIL	9.00
Classic with a twist; king prawns mixed with sriracha mayo, ginger dressed crunchy spring vegetables & coriander.	
CAESAR SALAD <i>v</i>	6.00
Crisp gem lettuce, creamy dressing, sourdough croutons & parmesan. Add CHICHEN for £3	
LETTUCE WRAPS <i>v*, VG*</i>	6.00
Hot honey soy chicken, chilli mayo, crispy onions and coriander.	
HERITAGE TOMATO & BUFFALO MOZZARELLA	9.00
Truffle oil, brioche crumb, micro basil & smoked sea salt.	
BAO BUNS	9.00
Hoisin pork belly, coriander, sriracha mayo & chilli.	

As a side...

SKINNY FRIES <i>v, GF*</i>	3.50
Add CHEESE, BURGER SAUCE & CRISPY ONIONS for £1.5	
CHUNKY CHIPS <i>v, GF*</i>	4.00
MAC & CHEESE	4.50
Isle of Mull Cheddar mac, herb crumb.	
HALLOUMI FRIES <i>v, GF</i>	6.50
Cajun-seasoned fried halloumi served with a garlic mayo.	
GARLIC BREAD <i>v, GF*, VG*</i>	3.50
Add CHEESE for £1	

From the Farm



6oz CHEESEBURGER	13.50
Chargrilled John Gilmour's beef patty, American cheese, house burger sauce, lettuce, tomato, onion, gherkin, toasted brioche bun & skinny fries.	
MFC BURGER <i>GF*</i>	13.95
Crispy fried spicy chicken breast, house burger sauce, celeriac slaw, lettuce, gherkin, toasted brioche bun & skinny fries.	
<i>Burger</i> add-ons	1.50
HOUSE-CURED STREAKY BACON MULL CHEDDAR HAGGIS HALLOUMI	

BRAISED OX CHEEK <i>GF</i>	17.95
Creamy mashed potatoes, winter root vegetables, red wine jus.	
CHARGRILLED STEAK <i>GF*</i>	20.00
10oz 28-day aged Borders flat iron steak served with rocket & parmesan salad, skinny fries & peppercorn sauce.	
MEAT FEAST PIZZA <i>GF*</i>	13.00
Shredded roast chicken, house-smoked bacon lardons, chorizo.	
GARLIC & GINGER FRIED RICE	15.00
Crispy fried free-range chicken breast, hot honey soy, chilli mayo, cucumber radish salad.	

From the Sea



FISH TACOS	11.95
Flour tortilla, Asian slaw, coriander, fresh chilli, sriracha mayo.	
FISH & CHIPS	14.00
Peterhead landed Cold Town Beer battered haddock, caper herb tartare, chunky chips and charred lemon.	
PAN-SEARED SCOTTISH SALMON	18.00
Fragrant basmati rice, hot honey soy, steamed broccoli, mango lime vinaigrette dressed salad.	

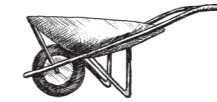
SUNDAYS

at the Med...

Slow-cooked SCOTTISH BEEF served with ROASTED ROOTS,
NEW SEASON BABY POTATOES, YORKSHIRE PUDDING,
CREAMED PANCETTA CABBAGE and RED WINE GRAVY .

- 14.95 -

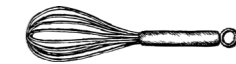
From the Meadow



Our vegetarian & vegan options...

HALLOUMI TACOS	11.00
Flour tortilla, Asian slaw, coriander, fresh chilli, sriracha mayo.	
6oz MEADOWS BURGER <i>v, VG*</i>	13.95
Veggie patty topped with veggie haggis, house burger sauce, lettuce, tomato, onion, gherkin, toasted brioche bun & skinny fries.	
Add MULL CHEDDAR or HALLOUMI for 1.5	
ROASTED BUTTERNUT SQUASH & MUSHROOM WELLINGTON <i>v, VG*</i>	15.95
Steamed broccoli, creamy mashed potatoes, roasted garlic shallot jus, whole roasted roots.	
GARLIC & GINGER FRIED RICE <i>v*, VG*</i>	
Hot honey soy, chilli mayo, cucumber radish salad.	
<i>Choose from:</i>	
HALLOUMI	15.00
MUSHROOM	12.50
MARGHERITA PIZZA <i>v, GF*, VG*</i>	9.00
Fresh mozzarella, San Marzano sugo, basil.	

Cheese & Sweet Treats



HOUSE OF MOUSE CHEESEBOARD	9.50
See specials board for today's cheese, supplied by our friends at House of Mouse. Served with oatcakes and Chef's choice of chutney.	
STICKY TOFFEE PUDDING <i>v</i>	6.00
Vanilla bean ice cream, warm salted toffee sauce, boozy custard.	
MEADOWPARK TEACAKE <i>v, GF*</i>	7.50
Warm chocolate fondant, marshmallow cream, shortbread crumb.	
AFFOGATO <i>v, GF*</i>	5.00
Vanilla bean ice cream, espresso, Baileys & shaved chocolate.	
SELECTION OF SCOTTISH ICE CREAM	1.50
Ask your server for today's flavours! <small>PER SCOOP</small>	

Please ask your server for our freshly baked cakes and sweets!

V VEGETARIAN | *VG* VEGAN | *GF* GLUTEN FREE
* = OPTION AVAILABLE (E.G. *GF** = GLUTEN FREE AVAILABLE)

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergic ingredients and does not have a specific allergen free zone. If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

A 10% service charge will automatically be added to tables of 5 or more.