TEUCHTERS LANDING MENU

FISH AND SHELLFISH

Loch Fyne, Argyll oysters	3-some - 7.20
on crushed ice, served naturally with shallot vinegar (DF/NF/GF)	† dozen – 14.00 dozen – 27.00
Shetland scallops pan fried and served in the shell with garlic and herb butter (NF/GF) - ADD bacon and black pudding (£2.00 extra for 3 or £4.00 extra for 6)	3-some - 10.50 ½ dozen - 20.00
Sparl, Brae, Shetland blue shell mussels Choose from: - Traditional Marinière (no cream) (DF/NF/GF) - Cider and chilli (DF/NF/GF) - Creamy Strathdon blue cheese and bacon (NF/GF)	Bowl - 10.00 Kilo pot - 16.50
Available as a Bowl with crusty bread or 1 Kilo pot with hand cut chips, crusty bread, aioli and butter (Our bread contains gluten)	
Fish and chips Beer battered North Sea haddock fillets and chips with garden peas and tartare sauce (DF/NF) (GF on request)	14.00
Salt and pepper calamari and chips with lemon aioli and chilli dips (NF)	12.00
Fisherman's pie Coley, salmon and smoked haddock topped with cheesy mash, served with garlic and herb grilled plum tomatoes (NF)	13.50
Musselburgh smoked kippers Creamy smoked herring with warm apple, potato and bacon salad (GF/NF)	11.50
COMFORT FOOD	
Bowl of beef chilli Served with chips, garlic bread and sour cream (NF)	11.75
Bowl of mixed bean vegan chilli Served with chips and garlic bread (NF/DF)	10.75
Gamekeeper's pie Pheasant, grouse, venison sausage, bacon and vegetable with puff pastry and served with chips (NF/DF) Please allow 20 minutes for cooking	13.50
Sausages and mash John Gilmour's pork sausages with caramelised onion mash and rich gravy (NF)	10.00
American style pancakes (NF) Choose from: - bacon and maple syrup - mixed berry compote and ice cream or sorbet (choose between vanilla, chocolate or Laphroaig whisky ice creams or rhubarb, gin and strawberry sorbet)	8.50

BURGERS AND DOGS

All hot filled rolls are served on a large soft roll with hand cut chips Gluten free burger buns available on request (50p extra)

Extra toppings - cheese £1.00 / jalapenos £1.00

Big chip butty (NF) (contains sesame)	6.00
Teuchter dog Borders jumbo venison and pork sausage (DF/NF)	8.50
Teuchter chilli dog Borders jumbo venison and pork sausage with chilli, cheese and jalapenos (NF)	11.00
Vegan dog Rice, carrot, green pea and bean sausages (NF/DF) - ADD vegan cheddar for 1.00 extra	8.00
Grilled chicken fillet burger with iceberg lettuce, tomato, mayo and relish (contains sesame)	11.50
Crispy spiced chicken fillet burger with iceberg lettuce, tomato, mayo and relish (contains sesame)	11.50
Loaded vegan wrap Macsween's veggie haggis (n), roasted red pepper and mushrooms, loaded in a tortilla wrap with vegan mayo and vegan cheddar (DF)	11.00
Buffalo farm beef burger with iceberg lettuce, tomato, mayo and relish (contains sesame)	11.50
3 beer battered Shetland scallops roll	13.50
with iceberg lettuce, lemon and tartare sauce (contains sesame)ADD bacon and Stornoway black pudding	15.50
MUGS	
Hand cut chips (NF/GF/DF) -ADD cheddar for additional 1.00	Small 4.50 Large 6.00
Cullen Skink creamy smoked haddock soup served with oatcakes (NF/GF)	Small 5.30 Large 9.85
Haggis Stovies Served with oatcakes (DF) (also available with veggie haggis (n) (vegan))	Small 4.95 Large 8.95
Mac n' cheese Inverloch Lockerbie mature cheddar macaroni (NF) -ADD crispy bacon bits for 1.00, beef chilli for 1.00, Haggis (or veggie haggis) for 1.00 or smoked salmon for 1.50	Small 5.30 Large 9.95

TEUCHTERS DELI BOARDS

Served with ice cream

Choose between: vanilla, chocolate or Laphroaig whisky

Served with a bowl of fresh bread and oatcakes (gluten free oatcakes are available on request)

(gluten free oatcakes are available on request)	
Fish board - smoked mackerel pate (NF/GF) Newhaven smoked salmon (DF/NF/GF) Belhaven 'hot smoked' brown trout (DF/NF/GF) sweet soused Orkney herring (DF/NF/GF) caper and chive mayo tattie salad (DF/NF/GF)	13.50
Ploughmans board — Inverloch Plain Jane cheddar (NF/GF) Ayrshire gammon (DF/NF/GF) a wee pork pie (NF) caper and chive tattie salad (DF/NF/GF) soft boiled organic egg (DF/NF/GF)	12.50
Scottish cheese wedge board - Inverloch Plain Jane cheddar (NF/GF) Clava Organic brie (NF/GF) Strathdon blue (NF/GF)	14.50
NACHOS - serves 1-3 people	
Our nachos are layered with Lockerbie cheddar, mozzarella and jalapenos with guacamole, sour cream and salsa on the side	Just cheese - 9.50 with added topping - 11.50
Choose from: Beef chilli, Chicken and chorizo, haggis, veggie haggis (n) or mac n' cheese	
SIDES	
Mug of hand cut chips (DF/NF/GF) - ADD Cheese for additional 1.00	Small 4.50 Large 6.00
Andersons of Leith wee steak pie with gravy (NF)	5.00
Honey mustard dressed side salad	4.75
Bowl of bread and butter (NF)	1.50
PUDDINGS	
Ice cream - Over Langshaw farm, Galashiels (all NF/GF) Choose from: Chocolate / Vanilla / Laphroaig whisky	two scoops- 4.00
Sorbet (DF/NF/GF) Rhubarb, gin and strawberry	two scoops- 4.00
American style pancakes (NF) Choose from: - bacon and maple syrup - mixed berry compote and ice cream or sorbet (choose between vanilla, chocolate or Laphroaig whisk ice creams or rhubarb, gin and strawberry sorbet)	8 . 50
Innis and Gunn Original ice cream float with Laphroaig ice cream (NF) (over 18's only)	5.35
Warm clootie dumpling Served with ice cream	5.35

TEUCHTERS LANDING BREAKFAST MENU

Served daily between 10am and 12pm

Warm butteries with preserves (NF)	3. 50
Breakfast baps Gluten free burger buns available on request (50p extra)	one filling — 3.95 two fillings — 4.95 three fillings — 5.95
Choose from: Macleod's Stornoway black pudding, haggis, tattie scone, Ayrshire bacon, pork sausage, lorne sausage, Macsween's vegetarian haggis (n), veggie sausage, veggie black pudding, Newhaven smoked salmon, organic egg (fried, poached or scrambled)	GIT ee TLLLIngs * 0.00
Ayrshire bacon and organic egg on butteries (poached, scrambled or fried)	5 .7 5
Full Teuchters cooked breakfast Pork sausage, lorne sausage, Ayrshire bacon, haggis, tattie scone, mushrooms, grilled tomato, Newhaven smoked salmon, clootie dumpling, baked beans, Macleod's Stornoway black pudding, two of Dave Stoddart's locally farmed organic fried eggs, buttery, toast, preserves and butter	11.95
Full Teuchters vegetarian breakfast Grilled tomato, mushrooms, veggie sausage, tattie scone, baked beans, vegetarian black pudding, Macsween's vegetarian haggis (n), two of Dave Stoddart's locally farmed organic fried eggs, buttery, sour dough toast, preserves and butter	10.95
Kippers, Stornoway black pudding, poached organic egg and butteries (NF)	9.75
American style pancakes (NF) Choose from: - bacon and maple syrup - mixed berry compote and ice cream or sorbet (choose between vanilla, chocolate or Laphroaig whisky ice creams or rhubarb, gin and strawberry sorbet)	8.50
Bloody Marys - available from llam	
Bloody Mary Choose from Arbikie potato vodka or chilli vodka	7.50
Bloody Caesar Choose from Arbikie potato vodka or chilli vodka	8.95

BEER ON TAP

Available in half pints, 2/3 schooners and pints

	Pint	2/3rd	Half
Pilot Vienna Pale 4.6% Leith Innis and Gunn lager 4.6% Edinburgh Paolozzi 5.2% Edinburgh	5.60 5.35 5.60	4.40 4.00 4.40	2.85 2.70 2.85
Pilot an IPA 6% Leith Guinness 4.1% Dublin	6.00 5.35	3.95 4.00	2.70 2.70
Thistly Cross cider 4.4% Dunbar	4.65	3.6 5	2.45
ON CASK			
Fyne Jarl 3.8% Loch Fyne	4.95	3.95	2.55
BOTTLES			
Caesar Augustus 5% Alloa 500ml			5.00
Corona 5% 330ml			4.40
Budweiser Budvar 5% 500ml			5.25
Bellfield gluten free lager can Edinburgh 5.2%			5.00
Nastro Azzuro Peroni 5.1% 330ml			4.40
Thistly Cross Original cider 6.2% 500ml Dunbar			6.20
Thistly Cross Strawberry cider 4.0% 500ml Dunbar			6.20
Thistly Cross Elderflower cider 4.0% 500ml Dunbar			6.20
Thistly Cross Whisky cask cider 6.9% 500ml Dunbar Rekorderlig ciders Vimmerby, Sweden 4% 500ml			6.20
Strawberry and lime /Passion fruit / Mixed berry /Mango and raspberry			All 5.75
Crabbies Alcoholic Ginger Beer 4% 500ml			5.50
Crabbies Alcoholic Raspberry Ginger Beer 4% 500ml			5.50
Magners 4.5% 568ml			5 .7 5
ALCOHOL FREE			
Erdinger Alkoholfrei Bavaria 500ml 0.5%			4.00
West Nix pale ale Glasgow 330ml			3.7 5
Stowford Press cider 330ml 0.5%			3.50
Bloody Marys			-
Bloody Mary Arbikie potato or chilli vodka			7. 50
Bloody Caesar Arbikie potato or chilli vodka			8.95

SOFT DRINKS	
San Pellegrino sparkling -	all 2.95
Orange / lemon and mint / lemon /	811 690
blood orange / pomegranate and orange	
Fever Tree -	all 2.35
Indian tonic / light tonic / ginger ale	
Cushie doos Edinburgh tonic	2.35
Cawston Press -	3.00
rhubarb and apple / cloudy apple	
Irn Bru	2.95
Sugar free Irn Bru	2.95
Alba Cola	2.95
Coca Cola	2.95
Diet Coke	2.95
Barr's lemonade	2.50
Big Tom virgin Mary	3.7 5
Clamato juice virgin Caesar	5.50
Red Bull	3.50
Bundaberg ginger beer	3.50
Fresh fruit juice	2.50
Orange juice / Apple juice / Cranberry juice	
Strathmore mineral waters (still and sparkling)	small 2.30
	large 4.50
MUGS OF TEAS AND COFFEES	
all served with Nairn's chocolate oatcakes	
Coffee	
coffee / cappuccino / latte / mocha / flat white	all 2.90
(all of the above are available as decaf)	all 2000
(all of the above are avallable as decar)	
Single espresso	2.40
Double espresso	2.90
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Mugs of tea	all 2.50
Scottish breakfast	
Earl Grey	
Darjeeling	
Egyptian Peppermint	
Camomile	
0	

3.50

Green tea

Edinburgh hot chocolate

CHAMPAGNE AND FIZZ

Champagne



Bollinger Special Cuvee NV, France

Bottle 85.00

60% Pinot Noir; 25% Chardonnay; 15% Pinot Meunier Frothy and insistent in its bubbles and tasty, rich, toasty, stony and vanillin all at the same time

Champagne



Joseph Perrier Cuvee Royale Brut N.V Chalon, France

Bottle 55.00

Glass 6.20

An outstanding Grand Marque. Aged in cellars for a minimum of 3 years, this has delicate yeasty notes and a refreshing rounded body

PROSECCO

La Delfina Prosecco, Italy

lightly sparkling	Bottle 26.00
Rosé Prosecco Frizzante Prosecco	Bottle 26.00
PROSECCO COCKTAILS All made with 125ml of Prosecco	
Kir Royal Crème de cassis	7. 65
Aperol Spritz Aperol topped with soda and ice	7. 65
Edinburgh Gin Fizz Edinburgh Elderflower gin and cucumber	7. 65
Raspberry Gin Fizz Edinburgh Perthshire Raspberry gin	7. 65
Rhubarb Gin Fizz Edinburgh Perthshire Rhubarb and ginger gin	7. 65
Limoncellosecco Limoncello	7. 65

WHITE WINE	125ml	175ml	250ml	Bottle
Colombard Baron D'Arignac, Depuis, Carte D'or, France A gentle and quaffable wine, dry and clean	3.7 5	5.25	7.00	19.00
Catarratto Pinot Grigio Dea del Mar, Sicily, Italy Crisp and refreshing, pale straw colour	4.20	5.65	7. 50	22.50
Picpoul de Pinet Malassagne, France Refreshing and fashionable! Crisp with herbal notes, lovely with oysters.	4.75	6.7 5	8.95	26.50
Sauvignon Blanc Salmon Run, Marlborough, New Zealand Gooseberries, apples, melon and citrus	4.95	6. 95	9.00	27.00
RED WINE	125ml	175ml	250ml	Bottle
Cabernet Sauvignon Baron D'Arignac, Carte D'or, France Fresh nose, soft and lightly fruity	3.7 5	5.25	7.00	19.00
Pinot Noir Rothschild, France Black cherry aromas. It combines a full body on well-rounded tannins	4.50	6.50	8.50	25.00
Malbec Cava Negra, Bodegas Barberis, Mendoza, Argentina Fruity and fresh with a rich taste	4.80	6.60	8.55	25.00
ROSE WINE	125ml	175ml	250ml	Bottle
Provencal Rosé Chateau Routas, AOC Coteaux Varois, France 45% Cinsault, 35% Grenache, 20% Syrah Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with	4.20	5.75	7. 75	21.00

wild strawberries and hints of mineral notes. Crisp acidity and a refreshing finish Beautiful!

GINS

Electric achroous gin Leith	3. 55
Edinburgh gin	3. 55
Edinburgh gin liquers	all 3.55
elderflower / rhubarb and ginger / raspberry	
Harris gin Isle of Harris	4.10
Hendricks Girvan	3. 55
Leith gin Leith	3.55
Lind & lime Leith	3.55
London Hill hoose gin	3.30
Tanqueray No 10 Fife!	3.80
VODKA	
Arbikie Tattie Bogle Arbroath	4.30
Arbikie chilli vodka Arbroath	4.30
RUMS 25ml	
Kraken spiced Caribbean	3.7 5
Leith rum Leith	3. 50
Morgan's white	3.50
Mount Gay Eclipse Barbados	3.7 5
WHISKY	
Famous grouse	3.00
Balvenie Carribean cask 14 yr Dufftown	6.00
Glenfiddich 12 yr Dufftown	4.50
Highland Park 12 yr Kirkwall, Orkney	4.50
Bruichladdich Octomore Islay barley	15.50
Caol ila 12 yr Port Askaig	5.10
Lagavulin 16 yr Lagavulin	6.30