

teuchters landing
12.00pm - 8.45pm

**please order via the QR code
on your table
dietary & allergen info online
too**

**we also have typed copies of menu
& dietary info if required**

mugs, sides, snacks

cullen skink
creamy smoked haddock soup
with bread & butter
small 5.30 large 9.95

**charles macleod's stornoway black pudding
stovies**
with crieff oatcakes
small 5.00 large 9.50

mac 'n' cheese
campbeltown cheddar macaroni
small 5.00 large 9.50
add; crispy bacon bits, beef chilli
or smoked salmon for 1.00 each

kedgeree
curry spiced smoked haddock risotto
with a soft boiled organic egg
small 5.30 large 9.95

bowl of bread and butter 1.50

bowl of olives
chilli oil marinated large spanish gordal
olives
with crusty bread 6.50

salad bowl
honey mustard dressed side salad 5.00

big muckle chip butty
hand cut chips in a soft buttered roll 6.50

mug of hand cut chips
albert bartlett rooster potato chips served
with
mayo, ketchup & chippy sauce
small 4.50 large 6.50
add; campbeltown cheddar or jalapenos for 1.00
each

crispy haggis bon bons
arran mustard mayo 7.50

honey glazed venison chipolatas
with spicy bbq dipping sauce 7.50

deli boards
served with a bowl of fresh bread & crieff
oatcakes
(*gluten free oatcakes available on request)

fish board
smoked mackerel pate, belhaven 'hot smoked'
brown trout smoked salmon, sweet soused
orkney herring,
caper & chive mayo tattie salad 15.00

ploughmans board
inverloch plain jane cheddar, a wee pork pie,
ramsays of carluke ham, soft boiled organic
egg,
caper & chive tattie salad, apple & beer
chutney 12.50

scottish cheese wedge board
inverloch plain jane cheddar, clava organic
brie,
strathdon blue, chutney & pickles 14.50

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big tasty salad bowls
honey mustard dressed rocket salad, crispy
bacon bits,
yester farm mozzarella, cherry tomatoes,
soft boiled organic egg & herb croutons
as it comes 10.00
grilled chicken 15.00
shetland scallops & stornoway black pudding
19.50

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nachos (*serves 2)
our nachos are layered with campbeltown
cheddar,
yester farm mozzarella & jalapenos
guacamole, sour cream & salsa on the side
as they come 9.50 beef chilli 11.50
bean chilli 10.50 chicken & chorizo 12.50

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ice creams & puddings
mug of ice cream & strawberries
ice cream from over langshaw farm, galashiels
choose from; chocolate, vanilla or laphroaig
whisky
also; rhubarb, strawberry & gin sorbet 5.50

warm teuchters clootie dumpling
with laphroaig ice cream 6.50

warm sticky toffee & chocolate pudding
with butterscotch sauce 6.50

american style pancakes
fruit compote & vanilla cream 7.50

burgers & dogs

all served in a large soft roll with hand cut
albert bartlett rooster potato chips
(gluten free rolls available on request)
add; campbeltown cheddar or jalapenos for **1.00**
each

grilled highland venison & pancetta burger
iceberg lettuce, tomato, caramelised onion
& strathdon blue **13.50**

grilled chicken fillet burger
iceberg lettuce, tomato, mayo & relish **11.50**
make it; cajun spiced fillet for **2.00**

buffalo beef burger
farmed buffalo from boglily farm fife
iceberg lettuce, tomato, mayo & relish **11.50**

veggie burger
macsweens veggie haggis, beetroot & roasted
squash,
campbeltown cheddar, onion relish & mayo
10.50

the teuchter dog
borders jumbo venison & pork sausage with
campeltown cheddar & caramelised onions **9.50**
add; beef chilli **2.00**

carnivore dishes

haggis, neeps & tatties
arran mustard & whisky cream **9.95**

bowl of beef chilli
melted campbeltown cheddar, hand cut chips,
garlic bread & sour cream **12.00**

sausage & mash
john gilmour's pork sausages on caramelised
onion mash,
rich red wine gravy **10.50**

steak pie
andersons of leith steak pie, hand cut chips,
garden peas
& a wee jug of rich red wine gravy **11.00**
single pie & a wee jug of rich red wine gravy
5.50

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vegan dishes

mug of bbl's vegan black pudding stovies
with crieff oatcakes
small 5.00 large 9.50

mug of vegeree
curry spiced risotto with roasted butternut
squash
& caramelised onions
small 5.00 large 9.50

macsweens vegan haggis neeps & tatties
with red onion jam **9.95**

bowl of bean chilli
melted vegan cheddar, hand cut chips,
garlic bread & vegan mayo **12.00**

fish & shellfish

all beautifully fresh from sea magee
& welch newhaven fishmongers

teuchters seafood platter 55.00 (*for at least
two sharing)
shetland blue shell mussel mariniere, seared
shetland scallops loch creran argyll oysters,
teuchters mackerel pate,
grilled monkfish, salmon & red pepper skewer,
smoked salmon, belhaven 'hot smoked' brown
trout fillet, aioli, crusty bread, crieff
oatcakes
& a large mug of hand cut chips

shetland scallops (nf/gf)
pan fried & served in the shell with garlic &
herb butter
3 some 10.50 ½ dozen 20.00
add; chorizo & charles macleod's stornoway
black pudding
2.00 on 3 some, 4.00 on ½ doz

mussels
shetland blue shell mussels
choose from; traditional mariniere (no cream),
thistly cross cider & chilli or creamy
strathdon blue & bacon
bowl with crusty bread 9.50
kilo pot with crusty bread, hand cut chips &
aioli 17.00

oysters
loch creran, argyll oysters on crushed ice,
shallot vinegar
3 some 7.50 ½ dozen 14.00 dozen 27.50

grilled musselburgh kipper fillets
with a creamed cider, apple, bacon, & potato
stew **9.95**

**chargrilled monkfish, salmon & red pepper
skewers**
scallion mash, salsa verde & aioli **21.00**

monkfish scampi
crispy breaded monkfish scampi, hand cut
chips,
garden peas & tartare sauce **18.50**

fish & chips (*gluten free on request)
battered north sea haddock fillets, hand cut
chips,
garden peas & tartare sauce **14.50**

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vegan nachos (*serves 2)
our nachos are layered with vegan cheddar,
vegan mozzarella & jalapenos
guacamole & salsa on the side
as they come 9.50 bean chilli 10.50

bbl's vegan teuchter dog
large soft roll, melted vegan cheddar,
caramelised onions
& hand cut chips **9.50**

big vegan salad bowl
Scottish rape seed oil dressed rocket salad,
vegan cheddar, vegan mozzarella, chickpeas,
cherry tomatoes, cornichons
& herb croutons **10.50**