

teuchters landing

menu 12pm - 9pm

please order via the QR code on your table,
dietary and allergen info online too

mugs, sides, snacks

cullen skink

creamy smoked haddock soup
with bread and butter
small mug 5.50 large mug 9.95

haggis stovies

with crieff oatcakes
small mug 5.50 large mug 9.95

mac 'n' cheese

campbeltown mature cheddar macaroni
small mug 5.25 large mug 9.75
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 mug 5.50 large mug 9.95

hand cut chips

albert bartlet rooster potato chips served with
mayo, ketchup and chippy sauce
small mug 4.75 large mug 6.95
add; campbeltown mature cheddar or jalapenos for
1.00 each - both for 2.00

big muckle chip butty

hand cut chips in a buttered roll 7.50

crispy haggis bon bons

arran mustard mayo 7.85

sticky honey roasted venison chipolatas

with a wee jug of arran mustard whisky cream 7.50

single andersons of leith steak pie

with a wee jug of gravy 6.50

bowl of olives

chilli oil marinated large spanish gordal olives
with crusty bread 6.75

side salad bowl

honey mustard dressed salad 5.25

bowl of crusty bread and butter 2.00

deli boards

served with a bowl of fresh bread
and crieff oatcakes
(gluten free bread and oatcakes on request)

fish board

-smoked mackerel pate
-welch's newhaven smoked salmon
-belhaven 'hot smoked' brown trout
-sweet soused orkney herring
-caper and chive tattie salad 16.50

ploughman's board

-inverloch plain jane cheddar
-a wee pork pie
-ramsays of carluke ham
-soft boiled organic egg
-caper and tattie salad
-beer and apple chutney 13.75

scottish cheese wedge board

-inverloch plain jane cheddar
-clava organic brie
-strathdon blue
-beer and apple chutney
-pickles 15.00

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## nachos

serves 2, vegan on request  
our nachos are layered with  
campbeltown mature cheddar,  
east lothian yester farm mozzarella  
and jalapenos  
guacamole, sour cream and salsa on the side  
as they come 10.00  
beef chilli 12.00  
bean chilli 12.00  
chicken and chorizo 13.00

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puddings, ice creams and sorbet

mug of ice cream made specially by lucy
at over langshaw farm, galashiels 5.50
choose from vanilla, salted caramel or
laphroaig ice cream
or blackcurrant and cherry sorbet

warm teuchters cloutie dumpling

with whisky custard
or laphroaig ice cream 6.75

warm sticky toffee pudding with vanilla ice
cream and butterscotch sauce 6.75

warm vegan chocolate brownie

with blackcurrant and cherry sorbet (vegan)
or vanilla ice cream (not vegan) 6.75

burgers, dogs and carnivores

all burgers and dogs served in a large soft roll with hand cut chips

grilled venison and pancetta burger
rocket, tomato, mayo, caramelised onion and strathdon blue cheese **13.75**

grilled chicken fillet burger
iceberg lettuce, tomato, mayo and relish **12.50**
make it; cajun spiced fillet for **1.00**

beef burger
john gilmours borders farmed beef burger iceberg lettuce, tomato, mayo and relish **12.50**

the teuchter dog
borders jumbo venison and pork sausage with campbeltown mature cheddar and caramelised onions **10.50**
make it; a teuchter chilli dog **13.50**

haggis, neeps and tatties
arran mustard and whisky cream **10.50**

slow braised highland venison stew
venison, red wine, rosemary roasted potato and root vegetable stew with crusty bread **15.00**

bowl of beef chilli
melted campbeltown mature cheddar, hand cut chips, garlic bread and sour cream **12.75**

steak pie
andersons of leith steak pie, hand cut chips, garden peas and rich red wine gravy **12.50**

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## **vegan and vegetarian**

**mug of macsweens vegan haggis stovies**  
with crieff oatcakes  
small **5.00** large **9.50**

**vegan bridies**  
caramelised onion, vegan mozzarella, aubergine, gordal olive bridie with roasted tomato and red pepper sauce and hand cut chips **12.00**

**macsweens haggis neeps and tatties**  
with red onion jam (vegan) **10.50**  
or whisky and arran mustard cream (not vegan)

**bowl of vegan bean chilli**  
melted vegan cheddar, chips, garlic bread and vegan mayo **12.50** can be non vegan

## **fish and shellfish**

all beautifully fresh from sea magee and welch newhaven fishmongers

**teuchters seafood platter 60.00**  
2 sharing  
shetland blue shell mussels mariniere  
loch creran argyll oysters, calamari, seared shetland scallops, grilled monkfish, salmon and red pepper skewer, smoked salmon, mackerel pate, belhaven 'hot smoked' brown trout, aioli, crusty bread, crieff oatcakes and a large mug of chips

**loch creran oysters** with shallot vinegar  
3 some **8.00**  
½ dozen **15.00**  
dozen **28.00**

**shetland scallops**  
pan fried and served in the shell with garlic and herb butter  
3 some **11.50** ½ dozen **21.00**  
**add;** chorizo and stornoway black pudding **2.00** on 3 some **4.00** on ½ dozen

**shetland blue shell mussels**  
**choose from;**  
traditional mariniere (no cream)  
thistly cross cider and chilli  
creamy strathdon blue and bacon  
½ kilo pot with crusty bread **10.50**  
kilo pot, crusty bread, chips, aioli **17.50**

**grilled musselburgh kippers (filleted)**  
creamed cider, apple, bacon, potato stew **11.00**

**monkfish, salmon and red pepper skewer**  
filled long roll, capers, aioli and chips **14.50**

**fish and chips**  
battered north sea haddock fillets, hand cut chips, garden peas and tartare sauce **14.85**

**calamari**  
crispy calamari and hand cut chips with hot sauce and aioli dips **11.50**

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bbl vegan teuchter dog
large soft roll, melted vegan cheddar, caramelised onions and chips **10.50**
...make it a bean chilli dog **13.50**

veggie burger
macsweens veggie haggis, beetroot and roasted squash, clava brie, rocket, tomato, relish, mayo and hand cut chips (not vegan) **12.50**