



teuchters bar & bunker

served daily
12.00pm - 9.30pm

please note that our kitchen uses a wide variety of ingredients containing allergens including nuts & dairy. please ask for dietary & allergen info or speak to a member of staff

mugs, sides, snacks

bowl of oatcakes, bread and butter 2.50

bowl of olives (v)
chilli oil marinated large
spanish gordal olives
with crusty bread 7.95

mac 'n' cheese (v)
mature cheddar macaroni
small mug 6.00 large mug 10.75
add crispy bacon bits 1.50

mug of hand cut chips (v)
salt & pepper seasoned
albert bartlett rooster potato chips
small mug 5.25 large mug 8.00
add mature cheddar
or jalapenos for 1.50 each

muckle chip butty (v)
hand cut chips in a buttered roll 8.25
add mature cheddar
or jalapenos for 1.50 each

green vegetable side (vgn)
baby spinach, garden peas
& tender stem broccoli 4.00

nachos (serves 2)
layered with mature cheddar,
mozzarella & jalapenos
guacamole, sour cream & salsa
on the side
as they come (v) 12.00
beef chilli 15.00

salad bowls

lemon & dijon dressed mixed leaf salad,
cherry tomatoes, mozzarella, herb
croutons & soft boiled organic egg

as it comes (v)	11.50
grilled chicken	15.00
grilled tandoori chicken	16.00
kiln 'hot smoked' salmon	18.00

deli boards

served with a bowl of bread & oatcakes
(gluten free bread & oatcakes available
on request)

teuchters fish board

welch's newhaven smoked salmon,
welch's kiln 'hot smoked' salmon,
smoked mackerel pate,
soused orkney herring, caper & chive
mayo tattie salad, cornichons
& cherry tomatoes 18.50

teuchters ploughman's board

a wee pork & cider pie, honey roast ham,
minger soft rind cheese, fat cow semi
hard cheese, soft boiled organic egg,
caper & chive tattie salad,
onion chutney 18.50

teuchters highland fine cheese slate (v)
minger soft rind, fat cow semi hard,
strathdon blue & morangie brie,
cornichons, cherry tomatoes
& onion chutney
for one 11.00 2 share 18.50

*** all food orders are subject to a discretionary 10% service charge

fish & shellfish

all beautifully fresh from sea magee
& welch newhaven fishmongers

cullen skink

creamy smoked haddock soup
with bread & butter
small mug 6.75 large mug 11.50

fish & chips

battered north sea haddock fillets,
salt & pepper seasoned hand cut chips,
garden peas, tartare sauce
small 13.00 large 18.00

fish pie (min 25 mins cook time)

smoked salmon, cod, caper & baby leaf
spinach, topped with mature cheddar &
herb crusted tatties, tender stem
broccoli, cherry tomatoes,
dill pickled shallots 17.00

½ kilo pot of mussels

shetland blue shell mussels steamed in
white wine, garlic & lemon thyme served
with crusty bread 11.75
add a wee mug of salt & pepper seasoned
hand cut chips 4.75

vegan & vegetarian dishes

vegan nachos (serves 2)

layered with vegan cheddar, vegan
mozzarella & jalapenos
vegan mayo, guacamole
& salsa on the side 12.00

macsweens vegan haggis, neeps & tatties

choose arran mustard & whisky cream (v)
or red onion jam (vgn) 12.95

bbl vegan teuchter dog

large soft roll, caramelised onions
& hand cut chips 14.75
choose vegan applewood smoked cheddar
or mature cheddar (v)

teuchters vegan curry

sweet potato, lentil & spinach dahl,
steamed rice & naan bread 13.00

vegan salad

lemon & dijon dressed mixed leaf salad,
cherry tomatoes, vegan mozzarella,
herb croutons 11.50

carnivore dishes

haggis, neeps & tatties

choose arran mustard & whisky cream
or red wine gravy 12.95

lamb shoulder (min 20 mins cook time)

slow roasted shoulder of Scottish lamb,
stornoway black pudding, honey glazed
carrots, sage roasted baby potatoes, red
wine gravy 18.00

steak pie (min 20 mins cook time)

andersons of leith steak pie, garden
peas & a wee jug of rich red wine gravy
choose salt & pepper seasoned hand cut
chips or mashed tatties 14.00

single steak pie & a wee jug of rich
red wine gravy 7.00

grilled chicken

chargrilled chicken fillet,
crispy smoked bacon, haggis, tattie
scone, arran mustard & whisky
cream sauce 15.50

burgers & dogs

served in a large soft roll with salt &
pepper seasoned hand cut albert
bartlett rooster potato chips
(gluten free rolls available on request)

add bacon, mature cheddar,
haggis or jalapenos for 1.50 each

grilled chicken fillet burger

iceberg lettuce, tomato,
mayo & red onion relish 14.50

tandoori spiced chicken fillet burger

iceberg lettuce, tomato,
mayo & mango chutney 14.75

beef burger

john gilmours borders farmed
beef burger, iceberg lettuce,
tomato, mayo & red onion relish 14.50

veggie burger

macsweens veggie haggis, beetroot &
roasted squash, red onion relish & mayo
choose mature cheddar, morangie brie or
strathdon blue cheese 13.50

the teuchter dog

borders jumbo venison & pork sausage
with mature cheddar
& caramelised onions 14.25
make it a chilli dog 15.75

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