



MAITLANDFIELD HOUSE

HOTEL • BRASSERIE • EVENTS

Dear Diner,

Welcome to 'the Brasserie' and to our Seasonal Winter Menu. We only use fresh and locally sourced produce and cook to order. Please allow a little time for the preparation of your meal, the flavors will be worth it, we can amend them to suit your taste whether that is gluten free, vegan or something else, do ask your server.

Please enjoy your meal and tell us what you think in the questionnaire that will be provided with your account at the end of your meal.

Mark de Freitas

HEAD CHEF

STARTERS

BEETROOT AND NB GIN CURED SALMON GRAVLAX with cucumber crème fraiche and toasted sour dough bread	£7.95
SMOOTH CHICKEN LIVER PARFAIT with spiced apple and lime chutney, mini Scottish oatcakes	£5.50
SOUP OF THE DAY with freshly baked sour dough bread	£4.95
PAN SEARED GOAT'S CHEESE AND BEETROOT SALAD toasted walnuts with sorrel herb leaf salad (V)	£5.95

MAIN DISHES

CHALKBOARD: - Daily our chefs will introduce special dishes prepared with locally sourced ingredients for your enjoyment

BRAISED SHIN OF SCOTCH BEEF with balsamic shallots, creamed potato and red wine jus	£11.50
FRESH FILLET OF SUSTAINABLE SCOTTISH HADDOCK - Belhaven Beer Batter or Golden Panko Breadcrumbs thick cut chips, garden peas, lemon wedge and chunky tartar sauce	£13.95
8OZ SCOTCH SIRLOIN STEAK cooked on open coals with Portobello mushroom, tomato, onion rings and chunky chips	£22.00
BRASSERIE HANDMADE SCOTTISH BEEF BURGER toasted brioche bun, mature Scottish cheddar, smoked streaky bacon, beef tomato and thick cut chips	£13.95
POT BARLEY & LENTIL STEW with sweet spices, mint yoghurt and crispy shallots (V)	£10.50

SIDE DISHES & SAUCES

Dressed House Salad - Thick Cut Chips – Caper and Pink Peppercorn Potatoes - Buttered Green Beans	£3.50 each
Peppercorn Sauce - Red Wine Jus – Blue Cheese Sauce	£2.50 each

DESSERT & CHEESE

STICKY FIG PUDDING with vanilla ice cream	£4.95
CRUSHED MERINGUE SEASONAL BERRIES, Chantilly cream and fruit coulis	£5.50
CHOCOLATE AND SALTED CARAMEL TART with praline ice cream	£5.95
DAIRY ICE CREAM coconut, pistachio, rum and raisin, chocolate, vanilla, strawberry	2 Scoop £4.00 or 3 Scoop £5.50
SCOTTISH CHEESE SELECTION Blue Monday, Morangie Brie, Isle of Mull cheddar	2 Cheese £6.00 or 3 Cheese £7.50

TEA & COFFEE

Freshly Ground Mont Etna Rich Caffetiere Coffee or Cappuccino, Espresso, Americano, Breakfast Blend, Earl Grey, Darjeeling or Fruit Teas served with handmade shortbread and Scottish fudge **£2.95 per person**

We are proud to work with the following East Lothian and Scottish Suppliers: Belhaven Smokehouse, George Anderson & Sons Fruit and Vegetables, Thistle Cross Cider, Belhaven Brewery, Campbell Prime Meats, Black & Gold Rape Seed Oil, Yester Dairies, Woodward's Dry Goods and Brodies Coffee Musselburgh