



TO START

Chefs Soup Of The Day (v) £5.25
served with rustic bread

Loch Fyne Scottish Smoked Salmon £6.25
with lemon & chive cream cheese, bed of leek, dress micro herbs

Tempura Of West Calder Haggis £5.95
soft poached egg, cracked black pepper, red wine jus

Tomato, Basil & Red Onion Bruschetta (v) £5.95
sweet chilli dressing, micro herbs

with sliced chorizo £1.50
with Scottish oak smoked cheddar £1.00

Chicken Liver Parfait £5.95
sweet red onions, balsamic dressed leaves, highland oatcakes

Smoked Haddock & West Coast Mussel Chowder £8.95
crispy leek, rustic bread

Hand Torched Goats Cheese (v) £5.95
onion marmalade, balsamic glaze & rosemary crouton

BURGERS

Our 8oz beefburgers are freshly made using finest quality Scotch beef. All of our burgers are served on a brioche bun, with red rooster potato hand cut chips.

Carlton Burger – 100% Scotch beef burger, lettuce, tomato, red onion £10.95

Carlton Chicken Burger – chicken breast, lettuce, tomato, red onion £10.95

Veggie Burger – sweet potato, walnut, pumpkin seed burger, lettuce, tomato, red onion (v) £10.25

Toppings – Scottish oak smoked, bacon, West Calder haggis and black pudding £1.00

STEAK EXPERIENCE

Our ‘Tweed Valley’ steaks are hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass & barley. The beef is then dry-aged on the bone for a minimum of 28 days which results in a tender and flavourful piece of meat.

Our steaks are all served with confit tomato, onion rings & rooster potato hand cut chips.

28 Day Aged fillet Steak £30.00
28 Day Aged Ribeye Steak £28.00
28 Day Aged Sirloin Steak £25.00

Steak Sauces - Dianne sauce, peppercorn sauce, red wine jus £2.25

MAIN EVENT

Garlic & Herb Grilled Chicken Supreme £15.50
West Calder haggis, neep & tattie bake, chipolata sausage, whisky jus

Pan Fried Sea Bream £16.25
petit ratatouille vegetables, curly kale, asparagus, balsamic glaze, pesto oil

Scottish Blade Of Beef £15.50
slow cooked for 8 hours, rooster mashed potato, confit carrot, grilled spring onion, rich roast jus

Caesar salad (v) £9.95
crisp cos lettuce, homemade croutons, Caesar salad dressing

with chicken £1.50
with Loch Fyne Scottish smoked salmon £1.50

Wild Mushroom Gnocchi (v) £10.95
parmesan shavings, herb oil, micro herbs

Twice Cooked Cider Braised Pork Belly £15.50
dauphinoise potato, creamed leek & carrots, red wine jus

Goats Cheese & Red Onion Quiche Tart (v) £10.50
pesto dressed pea shoots, balsamic glaze

Battered Scottish Haddock £12.50
petit pois, rooster potato hand cut chips, halved lemon, tartare sauce

A LITTLE EXTRA

Battered onion rings £3.50
Garlic bread £2.95
Rooster potato hand cut chips £3.50
Mixed salad £2.95

INDULGE

Sticky Toffee Pudding £5.95
“Windows own” butterscotch sauce, traditional Arran ice cream

Dark Chocolate Brownie £5.95
Chocolate & orange zest sauce, chantilly cream

Chefs Cheesecake Of The Day £5.50
please see your server

Platter Of Scottish Cheese £6.25
Scottish oak smoked cheddar, Claret cheddar, Morangie Brie, single malt mature cheddar, celery, grapes, chutney, highland oatcakes

Trio of Arran Ice Creams - Chocolate, vanilla, strawberry £5.50

OUR SUPPLIERS

We source as locally as possible, using top quality Scottish produce whenever it is available.

Mark Murphy & Partner – Scottish fruits, vegetables, cheeses, cream, yoghurt
John Gilmour Butchers – Finest quality Scotch Beef
Grahams Dairy – milk
Bernard Corrigan – Fresh fish/seafood supplier