

THE BONNY COMET

Lunch Menu

12pm till 4pm, Wednesday to Friday

Nibbles

Chicken & haggis Scotch egg, piccalilli 7.50

Bread selection, 8 year old balsamic vinegar, rapeseed oil (VG/GFA) 5

Jerusalem artichoke, truffle & cheddar croquettes, mushroom emulsion (GF) 6

Mixed Spanish olives (VG/GF) 4

Lindisfarne Oyster £3, Lemon, Mignonette or pickled fennel & coriander (GF)

Dishes

Soup of the season, bread (GFA) 7.50

Ham hock, chicken & leek terrine, proper pease pudding, crispy quail's egg (GFA) 9

Haggis and brown ale rarebit on toast 10.50

Cheeseburger, triple cooked chips, cider battered onion rings, green chilli slaw (GFA) 16.50

Chicken, leek and tarragon pie, mustard mash potato and seasonal vegetables 17

Fish finger sandwich, minted peas, tartare sauce, sourdough (GFA) 11

Butternut squash & walnut raviolo, heritage kale, lemon and herb butter (VG) 16

Duck Hash, duck hearts, heritage potatoes, kale, salsa verde, chicken sauce (GF) 17

Craster kippers, truffle scrambled eggs, sourdough (GFA) 12

Sides

Triple cooked chips (VG/DF) 4

Garden salad (GF/VG) 4

Cider battered onion rings (VG/DF) 4

Parmesan & truffle fries (GF) 5

Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG- Vegan
A discretionary service charge of 10% will be added for parties of 8 or more.