

# element

DINNER SERVED FROM 5PM - 10PM

## Starters

### HAGGIS, NEEPS & TATTIES £7.50 / £13.95

Homemade haggis, neep fondant, creamed potatoes, mustard & whisky sauce

### BEETROOT £7.50

Salt baked beetroot with a salad of apple & fennel, blue cheese dressing

### HOME CURED SALMON £8.50

Shetland salmon cured in treacle & rum with malt butter & rye bread

### AUTUMN VEGETABLES £7.50

Roasted autumn vegetables, butternut squash & ginger beer sauce, crispy rosemary & pickled blackberries

### COCK-A-LEEKIE SOUP £7.50

Corn fed confit chicken thigh with rice, prunes, carrots & roasted chicken broth

### CONFIT DUCK HASH £8.50

Crispy potatoes & confit duck leg meat served with fried duck egg & watercress

## Mains

### STEAK & CHIPS MARKET PRICE

Cut & breed of the day, salad, hand cut chips & Béarnaise sauce

### FISH & CHIPS £14.50

Beer battered Peterhead haddock with hand cut chips & chippy garnishes

### ELEMENT BURGER £14.95

Tweed Valley beef burger, crispy bacon, Arran Cheddar, lettuce, tomato, toasted pretzel bun, hand cut chips, onion rings, relish & slaw

### ELEMENT VEGAN BURGER £13.95

6oz patty of mushroom, black beans & walnuts, avocado, vegan cheddar, tomato, lettuce, onion, toasted pretzel bun, hand cut chips, onion rings & slaw

### COD £17.50

Roasted North Sea cod with lobster sauce, mussels, cockles, samphire & crispy artichokes

### CHICKEN KIEV £18.50

Crispy crumbed corn fed chicken breast stuffed with black garlic & truffle butter, mash potatoes, truffle gravy & kale with crispy ham hock

### GAME PIE £18.00

Borders game braised in red wine sauce, served with seasonal greens & glazed carrots

### ROAST CAULIFLOWER £15.50

Grilled cauliflower steak, Westray Wife cheese, baby leek, crispy onion & pearl barley

## Side Dishes

### HOUSE SALAD £3.50

### HAND CUT CHIPS £3.00

### BEER BATTERED ONION RINGS £3.00

### GARLIC BUTTER WILD MUSHROOMS £3.00

### CREAMED PEAS £4.00

Crispy ham hock

### SALT BAKED NEW POTATOES £4.00

Crème fraiche and chorizo

### SEASONAL GREEN VEG £4.00

Herbs & lemon

## Desserts

### CRUMBLE (VEGAN) £5.00

Warm apple & blackberry compote, toasted oats crumble, whisky custard

### CHEESECAKE £5.00

Plum jelly & poached plums

### RICE PUDDING £5.00

Warm vanilla & orange rice pudding with milk chocolate ice cream, orange & caramel tuile

### CHOCOLATE & ALE CAKE £5.00

Dark chocolate & Cold Town Pale Ale cake with hazelnut crumble & vanilla ice cream

### IJ MELLIS SCOTTISH CHEESE BOARD £7.50

Oatcakes, real ale chutney & grapes

## Drams

### BOWMORE DARKEST 15 £5.50

Peat, Cedar wood, rich treacle toffee and sherry

### THE MACALLAN AMBER £4.50

Floral, vanilla, raisins and notes of toffee apples

### LAPHROAIG 10 £4.25

Peat, oats, salty tang with a dry smoky finish

### HIGHLAND PARK 12 £3.75

Floral, honey, citrus, peppered spice finish

### AUCHENTOSHAN 3 WOOD £4.50

Rich fruits, chocolate and toasted hazelnut

If you suffer from a food allergy, please let your server know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. Our kitchen does process allergenic ingredients and it doesn't have a specific allergen free zone.

Please note, a discretionary 10% service charge will be added to tables of 5 or more.