

THE WARM UP

(V) SOUP OF THE MOMENT £3.95

Wholesome and fresh homemade soup served with a crusty warm roll and butter.

FRENCH ONION SOUP (CHEF'S CHOICE) £5.95

Always fresh and handmade in the traditional way with Swiss cheese coated croutons and served with a crusty warm roll and butter.

 Cape Heights Chenin Blanc*

(V) GARLIC BREAD £4.75

Specialist artisan bread, covered with garlic butter and herbs, then finished off in the oven. Four pieces. Why not add Cheese **£5.95**

 Borsao Macabeo*

(V) BRUSCHETTA £5.85

Our lightly toasted, tasty bread with garlic butter, fresh tomatoes, basil, red onion, olive oil, balsamic glaze and rocket garnish.

 Borsao Macabeo*

(V) MERCAT'S CHEESE FONDUE £7.25

A tortilla basket filled with a rich cheese sauce, perfect for sharing and dipping. Accompanied with fresh warm breads. Extra breads **£1.50**

 Plot 22*

FISH CAKE POACHED EGG £5.95

Homemade with locally sourced fish and potatoes, plus our special seasoning of herbs and spices. Served with a poached egg and whole grain mustard cream sauce.

 Emiliana Chardonnay*

CHICKEN LIVER PATÉ £5.95

Made at the Mercat Grill using fresh produce from our quality East Lothian suppliers, served with salad.

 Borsao Garnacha*

HAGGIS CIGAR (CHEF'S CHOICE) £4.45

Wonderful West Lothian haggis, encased in a light, crispy, filo style pastry and served with in house sweet orange and chilli sauce.

 Pietas Carignan*

STORNOWAY BLACK PUDDING £7.75

Award winning black pudding from Charles Macleod in Stornoway and served with our Parsnip Crisps and Bramley Apple sauce and garnished with sweet bacon.

 Bodegas Ego Goru*

PRAWN COCKTAIL £7.25

Succulent king prawns mixed with a Marie rose sauce and garnished with lettuce and served with lemon and paprika.

 Garganega Pinot Grigio*

(V) NACHO GRANDE FOR SHARING £7.50

Tortilla chips generously smothered in cheese, topped with jalapeños, sour cream and home-made salsa. Add chilli for an extra **£2.50**

 Soldiers Block Shiraz*

- Some dishes may contain traces of nuts. Please make staff aware of any special dietary requirements.
- A discretionary 10% service charge may be added to your bill for tables of 6 and over.
- If you wish your bill separated, you must tell the staff at the beginning. It will be your responsibility at the end of the meal.
- * Wines are a recommendation, not a complimentary drink.
- ** only available on the Macaroni Cheese & Lasagne dishes.

OUR SELECTION OF MAINS

(SM) HAND-BATTERED HADDOCK and CHIPS BASKET (CHEF'S CHOICE) £12.95

Fresh, local fillet of haddock dipped in our Innis and Gunn craft beer batter with rustic chips. Add small bucket of beans, salad OR minted Peas **£1.00**

 Orballo Albariño*

SEA BASS FILLET (CHEF'S CHOICE) £14.95

Succulent, locally sourced sea bass fillets grilled with lemon and dill, served with baby potatoes, seasonal vegetables, salsa verde and lemon.

 Mezzogiorno Fiano*

(SM) GOURMET WHOLE TAIL SCAMPI £11.25

Sumptuous, whole tail scampi in light golden bread crumbs, served with a crisp side salad, rustic chips and lemon.

 Apello Sauvignon Blanc*

(SM) DOUBLE PUFFED STEAK and ALE PIE £12.95

Homemade with prime diced beef from our local butcher J. Gilmore; it's slow cooked in beer, a tasty gravy and served with seasonal vegetables and a choice of rustic chips or East Lothian potatoes.

 Cape Heights Merlot*

(SM) MERCAT'S BEEF LASAGNE £11.95

Our traditional home made lasagne is made by interweaving layers of pasta with layers of a rich scotch beef plus delicious tomato Provençal and cheese sauces. Add 2 slices of garlic bread **£2.00****, cup of chips **£2.00****.

 Lopez de Haro Rioja Crianza*

CHICKEN BALMORAL (CHEF'S CHOICE) £13.75

Tender, pan fried chicken breast filled with wonderful West Lothian haggis and served with a peppercorn cream sauce, seasonal vegetables and choice of rustic chips, East Lothian potatoes or rice.

 Perrin Luberon Blanc*

Please note - this exquisite Scottish dish takes approximately 25 minutes to prepare. May we suggest you order a starter or simply enjoy a drink or two!

HAWAIIAN CHICKEN £13.95

Succulent chicken pieces cooked in a sweet cream sauce with coconut, mushrooms, pineapple, tomatoes, coriander and honey, served with steamed rice.

 Crusher Viognier*

(V) (GF) VEGAN 5 BEAN CURRY £11.95

Homemade vegan curry with mixed peppers, vegetables, chickpeas and 5 beans and infused with aromatic spices. Accompanied with steamed rice and a poppadom.

 Cape Heights Chenin Blanc*

(V) (SM) MERCAT'S MACARONI CHEESE £9.95

Traditional macaroni cheese made extra tasty. Served with side salad.

Why not add some: cherry tomatoes **50p**, or honey-roast ham **£1.50**, 2 slices of garlic bread **£2.00****, cup of chips **£2.00****.

 Borsao Garnacha*

**(V) - VEGETARIAN DISH/OPTION, (GF) - GLUTEN FREE
(SM) - SMALLER PORTIONS AVAILABLE**

SKILLET SELECTION

FAJITAS

Available with tender chicken or a selection of flavoursome seasonal vegetables, flash-fried with mixed peppers and onions in a rich tomato sauce and served on a hot skillet with tortilla wraps, homemade salsa, crème fraiche, grated cheese and salad garnish.

Chicken **£13.95**

(v) Seasonal Vegetables **£10.25**

 **Pietas Carignan***

HERB CRUSTED SALMON FILLET **£13.95**

Succulent salmon hand-coated in a herb crumb mixture and served on our hot sizzling skillet with our seasonal vegetable selection, East Lothian potatoes and drizzled with homemade lemon parsley cream sauce.

 **Sottano Chardonnay***

PEPPERED BEEF **(CHEF'S CHOICE) £15.25**

Special scrumptious strips of Scottish rib eye steak are pan fried with mixed peppers, onions and brandy, then completed with our creamy peppercorn sauce and served on a hot skillet accompanied by your choice of rustic chips, East Lothian potatoes or rice.

 **Bodegas Ego Goru***

JOIN US ON SUNDAYS FOR OUR DELICIOUS SUNDAY ROAST RIB OF BEEF **£13.95**

Our head chef's selected cut is slow roasted and dished up with full of flavour, seasonal vegetables, roasted and mashed potatoes, Yorkshire puddings, sage and onion stuffing and drizzled with our rich, homemade gravy.

MERCAT SALAD PLATTERS

Our delicious, fresh and flavoursome mixed leaf salad platters include peppers, onions, tomatoes, cucumber, beetroot, pickled onions, cheese and homemade coleslaw. Topped off with balsamic glaze and accompanied by Mercat's seasoned strands.

They're available with;

Honey Roast Ham  **Pietas Carignan*** **£11.95**
sourced locally and roasted in-house

Cajun Chicken  **Lopez de Haro Rioja Crianza*** **£12.00**
chargrilled, coated with Cajun spice

6oz Sirlion Steak  **Sottano Malbec*** **£14.95**
fine steaks handpicked by our local butcher

Homemade Fishcakes  **Perrin Luberon Blanc*** **£10.95**
with locally sourced fish and special seasoning

SIDE ORDERS

Extra Wraps (3)	£2.00	Peppercorn Sauce	£2.50
Rustic Chips	£3.50	Diane Sauce	£2.50
Rustic Chips with Cheese	£4.95	Drambuie Sauce	£3.00
New Potatoes	£3.50	Homemade Chilli Con Carne	£3.95
Seasonal Vegetables	£2.25	Unsmoked back Bacon	£2.25
Onion Rings	£3.95	Haggis	£2.95
Mushrooms	£1.00	Jalapeños	£1.00
Side Salad	£3.50		
Coleslaw	£3.00		

FROM THE CHARGRILL

*8oz Rump Steak **£16.95**

*6oz Rib-Eye Steak **£17.95**

*6oz Sirloin Steak **£18.95**

16oz T-Bone Steak **£32.95**

 **Sottano Malbec***

All our steaks are served with rustic chips, beer battered onion rings, chargrilled tomato and garlic parsley butter.

Add one of our homemade sauces for **£2.50**; Diane, Peppercorn or Creamy Wholegrain Mustard.

**Please note - the steak's weight is based on its pre-cooked weight and each piece of quality beef is hand cut by J. Gilmore (Craft Butchers) in East Lothian.*

If you require a larger steak on your next visit, simply let us know at time of booking and we'll be happy to organise. Please give us at least two working days notice.

PRIME SCOTTISH BEEF BURGER **£10.95**

Our handcrafted burgers begin with the best Scotch beef and made to our special recipe with peppers and onions, then topped with our own barbecue sauce. Your burger is chargrilled and served on a Chef's speciality roll with rustic chips.

 **Soldiers Block Shiraz***

CHARGRILLED CAJUN CHICKEN BURGER **£11.95**

Succulent chicken breast butterflied and chargrilled, coated with Cajun spice and placed into a fresh Chef's speciality toasted bun with Mayo and lettuce. Served with tasty rustic chips.

 **Emiliana Pinot Noir Reserva***

Fancy some extra toppings? You can add;

Emmental Cheese **£1.00**

Unsmoked back Bacon **£1.50**

Homemade Chilli Con Carne **£2.95**

Sliced Mushrooms **£1.00**

Jalapeños **£1.00**

LIGHT BITES

BAKED POTATOES

Made the Mercat Grill way, oven roasted with olive oil, garlic, cracked black pepper and salt, served with your choice of filling, a side salad.

Choose 1 filling for **£5.95** or 2 for **£6.95**

Cheddar Cheese, Homemade Chilli Con Carne, Tuna Mayonnaise, Baked Beans, Haggis, Coleslaw/Red Onion

Prawn Cocktail **£7.95**

*Feel like you'd like something extra? You can add a cup of our homemade soup or chips for just **£2.00***

CHEF'S CHOICE OF BREAD*

(ask server for Details)

They are generously filled, lightly toasted and come with a tempting choice of fillings, accompanied with a sumptuous side salad.

It's your choice of:

Our BLT - Bacon, Lettuce, Tomato and Mayonnaise **£7.95**, Honey Roast Ham **£7.25**, Cajun Chicken **£9.95**, Tuna Mayonnaise & cucumber **£6.75**

Mercat
GRILL

We take great pride in providing you with fantastic, freshly prepared cuisine and all our dishes are made to order. At busy times please bear with us and if you are short of time, please speak to a member of staff.