

Tinto House Hotel

Restaurant

Welcome to the 'Tinto' where we hope you will enjoy our menu full of great Scottish produce. Please note that all livestock on our menu is Scottish bred from pasture to plate and we are extremely proud to maintain our ties with our local farmers, butchers & fish mongers in order to offer you the very best of Scottish produce

In the beginning

- Soup of the Day** – Homemade soup served with a crusty bread roll & butter.
Please ask your server for today's soup. £3.45
- Paté Plate** – a pot of our chicken liver parfait, infused with thyme and spices, served with plum and apple chutney, dressed leaves and crusty bread. £4.95
- Smoked Haddock Fish Cake** – a smoky haddock and potato cake served with a classic combination of poached egg and hollandaise sauce. £5.75
- Cherry Tomato, Feta Cheese and Kalamata Olive Salad (v)** – With fresh seasonal salad shoots, crispy mini croutons and a balsamic dressing. £4.25
- Bay Tree Beer Battered Mushrooms (v)** – Stuffed with Boursin Cheese and then lightly battered, and deep fried till golden, this favourite is served with a bowl of dipping Aioli sauce and dressed seasonal leaves. £4.25
- Prawn and Pineapple Tian** – juicy North Atlantic prawns combined with Marie Rose sauce, slices of roasted fresh pineapple and peppery rocket leaves. £5.95
- Classic Nachos** – smothered in melted cheddar cheese with tomato salsa, sour cream & a sprinkling of jalepenos £3.75

Some dishes may contain nuts or other allergens please ask a team member – all tips go directly to team members – all prices are inclusive of VAT at the current rate

Just After and Just Before ...

Lamb Shank with Rosemary and Red Wine –

Slow cooked shank of lamb, braised in a fruity red wine jus and served on a bed mash with roasted fresh root vegetables £13.95

Bay Tree Steak and Ale Pie –

Deep-filled with slow cooked beef & topped with a puff pastry lid, served with creamy mash & buttered savoy cabbage £8.95

Bay Tree Roast of the Day –

served with roast potatoes, seasonal vegetables and chefs specialty gravy £12.25

Hunter's Chicken –

Supreme of Chicken, wrapped in crispy bacon, topped with mature Scottish cheddar cheese served on mash and a delicious barbecue sauce £12.45

Breast of Chicken Rob Roy –

supreme of chicken stuffed with haggis and served on creamy mash with a cream whisky sauce £11.95

Battered Haddock Fillet –

locally sourced haddock deep fried in crispy batter and served with lemon, garden peas, fries and homemade tartar sauce £10.95

Pan Seared Fillets of Seabass -

Fillets of fresh seabass served on a bed of Colcannon mashed potatoes finished with a leek and buttercream sauce £13.95

Three Cheese Oven Baked Macaroni (v)-

in a creamy mature cheddar, mozzarella & parmesan sauce with garden peas and garlic bread £ 8.95

Classic Chicken Caesar Salad -

Baby Gem lettuce, Parmesan Cheese, Anchovies and a light Caesar dressing with Chicken breast £10.95

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From the Grill ...

8oz/224g Rib Eye Steak £15.95

10oz / 280g Sirloin Steak £17.95

All our steaks are cooked the way you like and served plain or with your choice of our delicious flavoured butters, along with Chunky Chips, Grilled Mushrooms and Tomato.

10oz Beef Burger – served with chunky chips £9.95

Handmade from our award winning locally sourced prime beef these classic burgers are served in a large toasted floured bap and served plain or topped with your choice of our flavoured butters.

Gourmet Vegetarian (v) – served with Chunky Chips £9.95

Plain or with any of our flavoured butters

Butters – Choose from the following to accompany your steak or burger

- Garlic Burger • Chilli Butter
- Peppercorn Burger • Garden Herb Burger

Side orders & Extras ...

- **Chunky Fries (v) £2.25** • **Freshly Made Bay Tree Onion Rings (v) £1.95**
- **Mixed or Green Salad (v) £1.95** • **Homemade Crispy Coleslaw (v) £1.95**
- **Creamy Mash Potato (v) £1.95** • **Garlic Bread £1.95**
- **Colcannon Mash Potato (v) £1.95** • **Cheesy Garlic Bread (v) £2.25**

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The Ultimate Finale ...

Chefs Homemade Fruit Crumble –

Check with your server for today's choice, served with pouring cream, ice cream or warm vanilla custard. (v) £ 4.25

Espresso Ice Cream Shot –

The ultimate rush, sugar and caffeine in one, a shot of warm espresso coffee over ice cold vanilla ice cream. (v) £ 3.95

The Original Sticky Toffee Pudding –

A traditional pudding of date and walnut sponge, drenched in muscavado sugar, butter, cream and golden syrup sauce. Served with ice cream or custard (v) £ 4.45

Raspberry, White Chocolate Brulee Cheesecake –

A smooth light white chocolate cheesecake swirled with vibrant fresh raspberry puree. £ 4.45

Ginger Crème Brulee –

A classic! Creamy yet crunchy with a gentle ginger warmth.

Served with shortbread £ 4.45

Fresh Fruit Salad –

A combination of Local, National and International fruits mixed in sweet sugar syrup served with whipped or pouring cream. £ 4.75

Cheese Board -

A selection of Scottish cheeses served with bannocks and grapes £ 5.75

Brodies of Edinburgh Speciality Teas & Coffees 'the essence of quality since 1867

Freshly Ground Brodie's Coffee – black or with milk £2.50

Brodie's Premium Quality Tea - a blend of Assam and African tea giving delicious richness, full colour and taste £2.25