

## Evening Menu

### Starter & Appetisers

Chef's Homemade Soup of the Day	4.25
Garlic Bread	3.55
Garlic Bread with Cheese	3.95
Duck & Orange Pate served with Scottish Pickles & oatcakes	4.65
Deep Fried Crispy Brie with Cranberry Jelly	4.65
Crispy Coated Mushrooms with a Garlic Mayonnaise Dip	4.65
Breaded Thai Prawns served with a Sweet Chilli Dip	5.95
Scottish Smoked Salmon Salad served with Crusty French Bread	6.95
Crispy Prawn & Avocado Salad served with a Tartar Dressing	6.95
Greek Salad with Feta Cheese dressed with or without Virgin Olive Oil	5.75
Warm Bacon & Avocado Salad served with a French Dressing	5.75
Warm Duck & Mango Salad served with Smoked Hickory Dressing	6.95
Mussels Poached in a Creamy Garlic Sauce	Starter - 6.95 Main - 10.95
Poached Queenie Scallops	6.95
Fresh Scottish caught Oysters	6 - 9.25 9 - 11.95 12 - 14.95
Fresh Scottish caught Oysters poached with Smoked Salmon & Leeks	3 - 5.95 6 - 10.95

All produce is bought fresh every day and cooked to order.  
Please see Blackboard for Chef's daily specials

### Main Dishes

Pasta Neapolitan	7.95
Seafood Linguine	11.95
Stir-fried Spicy Chicken served with Basmati Rice	9.95
Stir-fried Marinated Beef served with Basmati Rice	9.95
Stir-fried Tiger Prawns served with Basmati Rice	9.95
Spicy Chicken Enchilada with Guacamole, Sour Cream & Hot Chilli Sauce or Sweet Chilli Sauce	9.95
Breast of Chicken on a bed of Smoked Salmon & Leeks Served with a Brie Sauce	11.95
Breast of Chicken served with Feta Cheese & Spinach With a Sweet Red Pepper Sauce	11.95
Breast of Duck served in a rich Grand Marnier Sauce	14.95

#### Maxies Specialities from our Charcoal Grill

All our Scottish Border Beef is quality assured and less than 30 months old from accredited herds and hung on the bone for a minimum of 28 days.

Scottish Border Rib-Eye Steak	20.95
Scottish Border Rib-Eye Steak served with Black Pudding in a rich Port Sauce	21.95
Scottish Border T-Bone Steak	27.95

All of the above steaks are served with seasonal vegetables and boiled potatoes.  
Why not enhance your steak with a complimentary sauce?  
Choose from Creamy Peppercorn, Blue Cheese or Garlic.

Hot Seafood Platter. Combination of Moules, Queenie Scallops, Tiger Prawns & Cooked Oysters cooked in a Seafood Sauce. This dish can be prepared for any size of party	17.95
With catch of the Day	19.95
Vegetarian Enchilada served with Guacamole, Sour Cream & Hot Chilli Sauce or Sweet Chilli Sauce	8.95
Vegetarian Deep-Fried Crispy Brie with Cranberry Jelly	7.95
Vegetarian Stir-Fried Sweet & Sour Fresh Seasonal Vegetables with Basmati Rice	7.95

Served with Fresh Market Garden Vegetables  
All gratuities go to the Staff

### Lunch Menu

## Starter & Appetisers

Chef's Homemade Soup of the Day with Bread	4.25
Garlic Bread	3.55
Garlic Bread with Cheese	3.95
Duck & Orange Pate served with Scottish Pickles & oatcakes	4.65
Deep Fried Crispy Brie with Cranberry Jelly	4.65
Crispy Coated Mushrooms with a Garlic Mayonnaise Dip	4.65
Breaded Thai Prawns served with a Sweet Chilli Dip	5.95
Scottish Smoked Salmon Salad served with Crusty French Bread	6.95
Crispy Prawn & Avocado Salad served with a Tartar Dressing	6.95
Greek Salad with Feta Cheese dressed with or without Virgin Olive Oil	5.75
Warm Bacon & Avocado Salad served with a French Dressing	5.75
Warm Duck & Mango Salad served with Smoked Hickory Dressing	6.95
Mussels Poached in a Creamy Garlic Sauce	Starter - 6.95 Main - 10.95
Poached Queenie Scallops	6.95
Fresh Scottish caught Oysters	6 - 9.25 9 - 11.95 12 - 14.95
Fresh Scottish caught Oysters poached with Smoked Salmon & Leeks	3 - 5.95 6 - 10.95

All produce is bought fresh every day and cooked to order.  
Please see Blackboard for Chef's daily specials

## Main Dishes

Pasta Neapolitan	7.95
Seafood Linguine	9.95
Stir-fried Spicy Chicken served with Basmati Rice	7.95
Stir-fried Marinated Beef served with Basmati Rice	7.95
Stir-fried Tiger Prawns served with Basmati Rice	7.95
Spicy Chicken Enchilada with Guacamole, Sour Cream & Hot Chilli Sauce or Sweet Chilli Sauce	8.95
Breast of Chicken on a bed of Smoked Salmon & Leeks Served with a Brie Sauce	8.95
Breast of Chicken served with Feta Cheese & Spinach With a Sweet Red Pepper Sauce	8.95
Breast of Duck served in a rich Grand Marnier Sauce	13.95

### Maxies Specialities from our Charcoal Grill

All our Scottish Border Beef is quality assured and less than 30 months old from accredited herds and hung on the bone for a minimum of 28 days.

Scottish Border Rib-Eye Steak	18.95
Scottish Border Rib-Eye Steak served with Black Pudding in a rich Port Sauce	19.95
Scottish Border T-Bone Steak	26.95

All of the above steaks are served with seasonal vegetables and boiled potatoes.  
Why not enhance your steak with a complimentary sauce?  
Choose from Creamy Peppercorn, Blue Cheese or Garlic.

Hot Seafood Platter. Combination of Moules, Queenie Scallops, Tiger Prawns & Cooked Oysters cooked in a Seafood Sauce. This dish can be prepared for any size of party	17.95
With catch of the Day	19.95
Vegetarian Enchilada served with Guacamole, Sour Cream & Hot Chilli Sauce or Sweet Chilli Sauce	7.95
Vegetarian Deep-Fried Crispy Brie with Cranberry Jelly	7.95
Vegetarian Stir-Fried Sweet & Sour Fresh Seasonal Vegetables with Basmati Rice	7.95

Served with Fresh Market Garden Vegetables  
All gratuities go to the Staff