

Coltman's

KITCHEN, DELI & BAR

Brunch

Served 10am -12noon daily

Toasted sourdough, avocado, poached organic eggs, slow roast tomatoes and salsa verde	11.45
With smoked streaky bacon	13.40
With flat mushrooms	13.40
Buttermilk Pancakes, With grilled streaky bacon & maple syrup <i>or</i> With Macerated berries, vanilla yoghurt and granola	10.70
Poached eggs, on toasted muffin and hollandaise sauce	8.25
With bacon <i>or</i> With mushrooms	10.20
Dirty eggs, scrambled eggs, mature cheddar, caramelised onions, chives, sriracha mayo, on toasted sourdough	10.50
With bacon	12.45

Soups

Chicken soup with herb dumplings	7.25
Freshly made soup of the day	5.30
Deli soup and sandwich combo (Soup of the day and one of our deli sandwiches)	10.50

Salads

Superfoods salad, organic egg, avocado, pomegranate, balsamic, radish, raw beets, sprouting broccoli, kale, rocket, artichoke hearts	<small>small / large</small> 10.80 / 13.30
Warm salad of beetroot & grilled goats' cheese Roast hazelnuts and aged balsamic	10.80 / 13.30
Smoked ham hough, heather honey & grain mustard Black pudding, soft poached egg	12.20 / 14.20
Baked Camembert – Perfect for sharing Toasted sourdough, red onion marmalade	12.50
Salad of the day (choose from our deli selection)	8.95 / 12.50
Savoury tart of the day & deli side salad combo (choose from our deli selection)	10.25

Cold deli platters

Served with toasted breads, pickle, chutney & antipasti

Platter of cheeses	16.95
Platter of cold meats and charcuterie	16.95
Platter of grilled & marinated vegetables	16.95
Combination platter meat/cheese, meat/grilled vegetable or cheese/vegetable	18.95

**You Must Inform Us Prior To Ordering, If You Have A Food Intolerance,
Allergy Or Specific Dietary Requirement**

**We Use Nuts And Common Allergens In Our Kitchen, Traces May Be
Present In Our Dishes And Not All Ingredients Are Listed.**

Due To Seasonality And Availability, The Content Of Our Dishes May Vary.

Hot Sandwiches

Scotch Beef ½ pound Angus burger, taleggio, pancetta and Cajun potatoes	16.50
Toasted goats cheese sandwich Grilled Provençal style vegetables and basil pesto on toasted sourdough	15.50
Fish Dog Crispy polenta battered white fish, brioche bun, Cajun spiced potatoes, coriander & avocado salsa	16.50
Coltman's club Chicken, bacon, egg and avocado	16.50
Bookmakers Minute steak, bacon, onions, tomato, mushrooms, egg and béarnaise sauce	16.65

Mains

Chicken Paillard, Caper, & lemon butter, green salad and fries	16.50
Grilled lambs' liver, Ayrshire bacon, chive mash, red onion gravy	16.50
10oz Scotch beef rib eye, lyonnaise potatoes, bearnaise sauce	34.95
Smoked haddock risotto, soft poached hens' egg	16.50
Grilled salmon, spring greens, salsa verde	16.50
Lightly curried cauliflower, smoked almonds, golden rasins, crispy onions and dukkah	14.95
Maple & miso glazed aubergine hummus and pomegranate	10.95

Loaded Fries

*With sweet potato fries	+1.00
Balmoral chicken	8.95
Slow braised beef and stilton	8.95
Grilled halloumi and piri piri	8.95

Sides

Bread selection	4.00
Seasoned fries	4.25
Sweet potato fries	5.25
Parmesan fries	4.50
Mixed olives	4.25
House salad	4.25
Chicken breast fillet	7.25
Fish of the day fillet	7.25

Desserts

Selection of homemade ice creams & sorbets <i>Please ask for today's selection</i>	2 scoops 4.30 3 scoops 6.45
Selection of farmhouse cheeses	10.70
Selection of cakes from our deli counter	from 3.55

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By the Glass

White	125ml	175ml	250ml	1/2 Carafe
Paarl Heights, Chenin Blanc (12.5%ABV)	4.55	5.75	7.45	14.90
Il Carretto, Puglia (12%ABV)	4.95	5.95	7.95	15.90
Mureda, Sauvignon Blanc (13%ABV)	4.95	5.95	7.95	15.90
Red				
Shiraz, Paarl Heights (12.5%ABV)	4.55	5.75	7.45	14.90
Il Carretto Sangiovese (12%ABV)	4.95	5.95	7.95	15.90
Merlot, St Esteve (13.5%ABV)	5.45	6.45	8.45	16.90
Rosé				
Pinot Grigio, blush (12%ABV)	5.75	6.75	8.75	17.50
Sparkling & Champagne				
Riflessi Prosecco (11%ABV)	5.50			1/2 Bottle
Nicolas Maillart Champagne				34.95

White Wines

1 Chenin Blanc, Paarl Heights South Africa Fresh and assertive with a zingy fruit salad flavour and a refreshing lemon twist on the finish.	21.95
2 Il Carretto, di Puglia, Italy The style is fresh, aromatic, stone fruits with grilled almond undertones leading to a crisp, appley finish.	23.45
3 Mureda Sauvignon Blanc, Spain, Vegan, Organic Not your average Sauvignon, it has a fresh, green but rounded fruity taste.	22.95
4 Seachange*, Chardonnay Italy A well-balanced structure and a soft, delicious finish. Easy-drinking and full of flavour, fresh citrus and tropical fruits dominate the palate	24.95
5 Ulumbaza, Springfontein, South Africa, Organic A delicious, drinkable white that has medium body and a creamy texture, showing plenty of cooked-apple, lemon and crushed-stone character.	31.50
6 Albarino, Boal de Arousa, Galicia, Spain Beautiful fresh and intense with a lovely balance of fleshy white fruit and subtle herbs on the finish	35.00
8 Lugana, Nunzio Ghiraldi DOC, Lombardia, Italy Delicious, buttery smooth, modern, contemporary, and really tasty	42.00
9 Sauvignon Blanc, Greywacke, New Zealand Stunning Marlborough, Sauvignon Blanc. One of New Zealand's most iconic.	45.00

Rosé Wines

50 Bella Giuliana, Pinot Grigio Blush, Italy Crisp, fruity and elegant, with citrus and orchard fruits and touches of strawberry and light red berries.	28.95
51 Seachange* Provence Rose, France Fresh zesty grapefruit, delicate white peach and tropical pineapple flavours. This is a stunning, light, easy drinking wine.	33.95
57 Seachange* Rose Prosecco, Italy Delicate aromas of summer berries, a wonderfully elegant Prosecco rosé that is both flavoursome and refreshing.	29.95

Red Wines

25 Shiraz Paarl Heights, South Africa. Ripe and juicy packed with black fruits and a spicy finish. Smooth with soft tannins.	21.95
26 Sangiovese, Il Carretto, Puglia Italy Intense ruby red colour, fresh, attractive cherry fruit purity with flashes of wild herbs and a light to medium bodied palate and length.	23.45
27 Merlot St Esteve, IGT pays d'Oc, France A soft, full flavoured Merlot delivering silky, ripe and mouthfilling fruit pierced with dried herbs with a fine, supple structure.	24.95
28 Seachange* Negroamaro, Italy A versatile, easy-drinking delight, it is medium bodied and well balanced with flavours of berry fruits, especially cherry.	24.95
29 Latido De Sara Wild Garnacha, Spain Intensely fruity with lovely aromas of dark strawberry, raspberry and cherry. The palate is full but fresh with caramel, aniseed and spice notes perfectly balanced with wild red fruits	27.95
30 Malbec Triuno, Mendoza, Argentina Full, dark, brooding, yet delicately elegant. Cracking, and very easy to like!	32.95
31 Cotes du Rhone, Domaine l'Ancienne Ecole, France Lovely, fruity and ripe with lots of flavour in the finish	33.95
32 Rift 69, Gamay Noir, Beaujolais Villages, France The mouthfeel is dense, powerful, round and balanced with spice and liquorice. Crafted with absolutely no sulphites!	35.95
33 The Bee-Side Grenache, IGP Cotes Catalans, France A beaming, cherry red colour with a 'fruit compote' palate and hints of Languedoc herbs and spices...and the best label ever!	45.95

Sparkling & Champagne

56 Prosecco Riflessi, DOC NV, Italy Fresh, slightly sweet and soft on the palate, this Prosecco has a fruity and harmonious finish.	28.95
57 Seachange Rose Prosecco, Italy Delicate aromas of summer berries, a wonderfully elegant Prosecco rosé that is both flavoursome and refreshing.	29.95
58 Nicolas Maillart, Reserve Brut Champagne France. Predominately Pinot Noir, this wine is soft, fruity and extremely easy to drink	57.95
59 Veuve Clicquot Yellow Label Brut Champagne Top quality Grande Marque Champagne	69.00

Non-Alcoholic

Seachange 0% Sparkling A completely non-alcoholic, beautiful tasting, eco-conscious wine alternative	21.95
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Cider

Samuel Smiths Organic Cider, England 550ml – 5.0% A medium dry cider with brilliant straw colour, light body, clean apple flavour and a gentle apple blossom finish.	6.95
Rekorderlig Cider, Sweden 500ml - 4.0%. Mixed Berry / Passionfruit	4.95

Lager

Estrella Damm, Spain 330ml - 4.6% Produced and imported directly from Barcelona and brewed in the best pilsen tradition. It is a light, smooth and refreshing beer best enjoyed cold.	4.95
Birra Moretti, Italy 330ml - 4.6% A special blend of quality hops creates a well balanced lager with some hoppy and fruity notes, finished with moderate bitterness and a clean aftertaste.	4.75
St Mungo, Scotland 330ml - 4.9% Full bodied but easy to drink! St Mungo is a hybrid of Bavarian Helles and a Northern German pils.	5.25
Budvar, Czech Republic 500ml - 5.0% An enticing aroma of gently toasted malt, with a dash of vanilla and aromatic hops. It is rich and rounded in the mouth with a superb attack of juicy, biscuit malt and gentle hop bitterness.	5.75
Heineken 0:0, Holland 330ml - 0% Refreshing fruity notes and soft malty body - perfectly balanced.	3.75

Ale

Traquair House Brewery, Bear Ale, Scotland 500ml - 5.0% Rich malty nose and a full malty palate, with fruity hops appearing on the finish. A big well-flavoured ale from a tiny brewery.	5.95
Williams Bros Brewing Co, Tin Man Tropical IPA Scotland 500ml - 5.5% Brewed from the fruitiest hops, creating perfectly balanced notes of tropical fruit, citrus & light malts	5.95
Williams Bros Brewing Co, Talking Head American Pale Ale, Scotland 500ml - 4.4% A crisp & fruity American extra pale ale with hints of pine & citrus and a bitter taste	5.95

Softs

Coke /Diet Coke	2.60
Bundaberg Ginger Beer	3.45
Appletiser	3.10
San Pellegrino sparkling	2.25
Orange / Lemon / Orange & Pomegranate	
Folkington's Fruit Juices Pressed Mango Juice / Old Fashioned Elderflower Old Fashioned Pink Lemonade / Summer Berries	3.35
Big Tom spiced tomato juice	2.75
Arizona Chilled teas Green tea & Honey / Peach tea / Green tea & Pomegranate	3.50
Fever Tree Soda Water / Lemonade / Ginger Ale	2.35
Fever Tree Tonics Tonic / Light Tonic / Elderflower Tonic	2.35
Mineral Water bottle 500ml Still/Sparkling	2.95
Mineral Water bottle 750ml Still/Sparkling	3.45
Fresh Juices Orange/Apple Juice/Cranberry/	2.95
Milkshakes Strawberry/Chocolate/Vanilla/Banana	4.45

*Seachange wines
Ethically sourced, minimal packaging