

Lunch and Early dinner

STARTER & MAIN £16.50

SUNDAY - THURS UNTIL 6.30PM, FRIDAY & SATURDAY UNTIL 6PM



French onion soup, gruyere cheese croutons	4.90
Moules à la Bretonne	7.50/13.00
Fresh, steamed mussels in a white wine, garlic, shallot & cream sauce (also available as a main with fries)	
Haggis Balls	5.90
Deep fried in beer batter served with clapshot tatties & whisky jus	
La Maison Bleue salade niçoise, with seared salmon	7.50
Duck pâté a l'orange	5.00
Served with caramelised red onions and cherry tomatoes, oatcakes	
Aubergine Tower (Vg)	5.50
Caponata of vegetables, Basil dressing	
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Minute Steak Frites (+£3.50 supp.)	16.00
Chargrilled minute steak served with fries, side salad & peppercorn sauce	
The Maison Bleue Burger	12.50
North African Spiced Lean Scotch Beef on artisan bread with harissa mayonaise, chekchouka, coleslaw, side salad & fries	
Darne of Scottish salmon	13.50
Pernod, lemon and dill creamy sauce, crushed new potatoes	
Chicken tagine	12.90
Slow cooked whole legs, with preserved lemons, green olives, artichoke hearts and garden peas	
Jungle Curry (Vg)	12.90
Thai style vegetable curry served with fragrant rice	

La Terrasse & Lounge

Call them kemias, tapas, bouchées, bites..... to share with a drink sur la terrasse !
Served at lunch, dinner & all day Friday & Saturday

Merguez Sausages	7.50
North African spicy lamb sausages, served with greens and yoghurt dip un regal !!!!	
Marinated Chicken Kemia	7.50
In garlic, parsley, chillies, lemon juice and olive oil	
Devilled Whitebait	6.90
With lemon, garlic mayo dip	
Goat's Cheese Boulettes	7.50
With Jalapeño and avocado dip	
Assiette de charcuterie, served with sourdough baguette	14.00
Mediterranean Mezze board with sourdough baguette	13.00
Sourdough baguette and aioli	4.50

On the side...

French Fries 3.90, Parmesan & Truffle Fries 6-, Ratatouille 5-,
Salade Verte 4.50, Saffron Cous Cous 4.90