

DAYTIME MENU

We’re passionate about using as much as we can from our own land in everything we make. Freshness and sustainability are at the heart of what we do - from field to plate - helping us reduce our carbon footprint.

FARMHOUSE SOUPS

Served with farmhouse multiseed bread made by our own bakers & cultured butter from Edinburgh Butter Company

Lentil & smoked bacon 7.5

Our fresh seasonal soup of the day (VG) 7.5

Using home grown or local ingredients, our seasonally fresh daily soup

THE FARMER’S PIECE

All our sandwiches are made with hand-cut farmhouse multiseed bread made with passion from our bakers to have the freshness that you can taste with every bite. All ‘pieces’ served with salad garnish & homemade coleslaw

Add a mug of soup for 4.0

Or a side of thick cut chips for only 3.5

Non-Gluten-Containing bread available upon request

Choose from:

- St Andrews cheddar & red onion jam **(V) 8.95**
- Roast chicken & Ramsay’s of Carluke bacon in mayonnaise **8.95**
- Roasted red pepper, avocado & hummus **(VG) 8.45**
- Roast beef & red onion with horseradish cream **8.45**
- Scottish smoked salmon & chive cream cheese **9.95**

Toasted only:

MacSween’s haggis & St Andrews cheddar **10.0**

Farm-reared pulled pork & mac ‘n’ cheese **11.5**

FROM THE FIELD

Fresh tomato & burrata salad (V, *VG) 13.0

Farm-grown tomatoes prepared three ways, burrata, sweet red onion, sourdough croutons, freshly picked basil and a strawberry balsamic vinaigrette.

Craigies caesar salad 9.0 (V)

Romaine lettuce, sourdough croutons, shaved Isle of Mull cheese boiled egg, caesar dressing

Add: chicken **4.0**

Garden salad (VG, NGCI) 10.0

Mixed farmhouse vegetables, quinoa, mixed leaves, raspberrry vinaigrette

Add: Chicken **4.0** Smoked salmon **4.5** or feta **4.0**

THE BUTCHER’S CORNER

Our very own butchers handcraft our burgers for our chefs to grill to perfection. Pride is taken in every step to get the best of flavour.

Served on a toasted brioche bun with thick-cut, hearty chips & homemade coleslaw

- 6oz beef burger, little gem, tomato, red onion, gherkin, burger sauce **13.0**
- 6oz lamb & mint burger, little gem, mint raita **13.5**
- Pork & chorizo burger, little gem, bacon jam **13.5**
- Deerstalker – venison burger, Stornoway black pudding, blue murder cheese **14.5**
- Moving mountains B12 burger, roasted red pepper, vegan mayo, little gem **(VG) 14.5**

Add on:

Cheddar cheese **(V) 1.25**

MacSween’s haggis **1.25**

Ramsay’s of Carluke bacon **1.25**

FARMERS FAVOURITES

Farmer John is a fourth-generation farmer who loves everything that is food. So, naturally, we’re proud to share some of his favourite dishes with you.

The Ploughman’s board – Our famous take on a farm favourite 16.0

Farmhouse pork & apple sausage roll, open scotch egg, St Andrews cheddar, blue murder cheese, red onion marmalade, dill pickle, fresh apple with a wedge of farmhouse multiseed & sourdough bread & cultured butter from Edinburgh Butter Company

4 Cheese mac ‘n’ cheese (V) 9.0

Macaroni pasta, St Andrews cheddar, smoked cheddar, mozzarella, grilled with an Isle of Mull crumb. Served with garlic bread & salad garnish

Add any of the following for £1.25

Farm-reared pulled pork, MacSween haggis or Stornoway black pudding

SIDES

Thick cut chips **(VG, NGCI) 3.5**

Garlic bread – 2 lightly toasted sides of ciabatta **(V) 2.5**

Side salad **(VG, NGCI) 4.0**

Mini mac **(V) 5.0**

Allergens & Dietaries

All products, including those marked as Gluten-Free are prepared in an environment where gluten is present

V: Vegetarian VG: Vegan *VG: Vegan adaptable

NGCI: Non-Gluten-Containing Ingredients

EVERYTHING TASTES BETTER IN PASTRY!

Here at the farm, we love all things pastry! So much so, we make all of John’s favourites right here. Don’t tell him we shared but everything tastes better in pastry!

Proper pies

Baked fresh in our farm kitchen, our pies are packed with rich, comforting fillings and wrapped in golden, flaky pastry. Each one is made with love using locally sourced ingredients. Served hot with thick cut, hearty chips or creamed mash, seasonal farm-grown vegetables and a jug of thick gravy

Choose from:

- Steak & gravy **13.95**
- Chicken & ham **13.95**
- Steak, MacSween haggis & peppercorn sauce **14.95**

Kitchen Special

Our chefs cook up something fresh every day, using the best seasonal ingredients from our farm and local suppliers

Ask your server what’s on today - it’s always something special!

Farmhouse sausage roll

- Pork & apple sausage roll served with salad garnish & bacon jam **7.0**
- Plant-based with lentils, vegetables, herbs, and cheese. Served with salad garnish & red onion jam **(VG) 7.0**

Homemade Quiche

A thick-cut, deep-filled slice of freshly baked quiche, made with buttery shortcrust pastry and rich, free-range hen’s egg custard with St Andrews cheddar. Served with salad garnish & homemade coleslaw.

- Lorraine **10.0**
- Farmhouse vegetables **(V) 9.0**

SOMETHING SWEET

Selection of ice creams (NGCI) 7.5

Choose three scoops from - vanilla, strawberry or chocolate Stewart Tower ice creams. Go on, indulge yourself!

Craigies own strawberries ‘n’ ice cream (NGCI) 7.5

Fresh farm grown strawberries with a scoop of Stewart Tower vanilla ice cream

Sticky Toffee Pudding (V) 7.5

The kind of pudding that makes you forget you were “just having a light bite.” Our homemade pud is packed with dates, drowning (willingly) in toffee sauce, and cooled down with a scoop of Stewart Tower vanilla ice cream. It’s like a warm hug... if hugs were covered in caramel and made you need a nap.