

CELEBRATE GOOD TIMES!

Our Celebration Menu
is perfect for a special
lunch or dinner

Ask our team for
more information

BRUNCH TIME

Served Friday – Sunday
10am -1pm

NEW BRUNCH CLUB!

Join us every month in Carters
for a sparkling mimosa welcome,
delicious mini brunch dishes,
live entertainment.

Scan for more
information:



OUR SUNDAY BEST

Our new Sunday Menu brings
something for everyone and an
exciting new addition: Lobster Frites!

It's the perfect way to gather with
family and friends, soak in the
atmosphere, and enjoy a
Sunday done right.

Every Sunday

STARTERS

Carter's Soup of the Day
(*v, vea, gfa*) £6.45
Warm crusty bread

Crispy Tempura
Chicken £8.95 / Vegetable (*v*) £7.95 /
Prawn £9.95
Chilli and coriander batter, spiced
sesame greens, teriyaki dip

Bloody Mary Prawn Cocktail (*gfa*) £12
Marinated king prawns & baby prawns,
spicy Marie Rose sauce, crisp gem,
cucumber and celery salad, lemon
and sourdough crisp

Caprese Salad (*v*) £8.95
Fresh mozzarella and plum tomato,
rocket and red onion, basil and extra
virgin olive oil

Haggis Strudel £8.75
Oatmeal crumb, clapsnot,
grain mustard and whisky jus

Courgette Fritters (*v, vea, gfa*) £8.45
Mint and almond yoghurt raita, smoked
almonds, pickled squash, chilli oil

Fine Chicken Liver Parfait (*gfa*) £8.95
Plum and apple chutney, toasted
brioche and herb salad

Crispy Chilli Squid
Taco £8.95
Pico de gallo,
fresh coriander,
lime aioli

Steamed Scottish
Mussels (*gfa*) £9.95
Garlic ciabatta
Choose from:
White wine, garlic and parsley cream
or Miso, ginger and spring onion

DESSERTS

Orange & Whisky Marmalade Bread
& Butter Pudding (*v*) £8.25
Vanilla anglaise

Citrus Crème Fraiche
Posset (*v*) £7.95
Rhubarb compote, ginger crumb

Sticky Toffee
Pudding (*v*) £8.25
Toffee sauce, vanilla ice cream

Dark Chocolate & Salted
Caramel Torte (*v, vea, gfa*) £8.25
Honey combe, raspberry compote

Trio of Ice Creams (*v*) £6.95
Please ask our team for flavours

Vegan Ice Cream (*ve*) £6.95
With fresh berries

Flaming Baked Alaska (*v*)
£8.50
Lemon curd & limoncello
liqueur sponge, vanilla ice
cream, Italian meringue,
raspberry coulis

Scottish Artisan Cheeses £12.45
Isle of Mull, Clava brie, Lanark Blue,
chutney, oatcakes and grapes

IT'S GOOD TO SHARE!

Warm Bread (*v, vea*) £6
Olive oil and balsamic

Baked Camembert (*v, gfa*) £15
Studded with rosemary and garlic, crusty bread, pickles, caramelised onion jam

Tempura Sharing Platter £18
Crispy chicken, vegetable and prawn tempura, chilli and coriander batter, spiced
sesame greens, teriyaki dip

MAINS

Carter's Mac & Cheese (*v, gfa*) £14.45
Mull cheddar and parsley crumble
and garlic ciabatta
Add: Chicken | Haggis | Chorizo
Crispy Bacon £2 each

Beer Battered Fish & Chips £17.95
Sustainable haddock, hand cut chips,
mushy peas and tartare

Herb Roast Chicken Supreme £18.95
Creamy mashed potatoes,
tenderstem broccoli, honey mustard
velouté, crispy pancetta

Katsu Chicken £17.45
Aromatic curry sauce, fragrant rice,
charred pak choi

Saag Masala Curry
(*v, vea, gfa*) £15.95
Slow cooked spinach, chickpea
and potato curry, tomato and
yoghurt, fragrant rice
Add crispy katsu
chicken fillet £3

Roast Rump of Lamb £23
Spiced couscous, chermoula dressing,
roasted peppers, charred courgette

Traditional Steak Pie £18.45
Slow cooked chuck of beef, herb roast
roots & creamy mash

Roasted Harissa Cauliflower £15.95
Warm spiced hummus, roast
chickpeas, lemon wilted greens
and Dukkah

Seared Fillet of Sea Bass £19.95
Mussel and orzo pasta, Nduja, fennel
and a smoked tomato sauce

Moules Frites (*gfa*) £18
Steamed Shetland mussels with
fries and garlic ciabatta
Choose from: *White wine, garlic and*
parsley cream or Miso, ginger
and spring onion

BURGERS

With a brioche bun, slaw,
crisp lettuce, tomato and fries

Carter's Prime Beef Burger
(*gfa*) £17.45

Crispy Chicken Burger
£15.95
Salt and chilli crumb,
sriracha mayo

Beetroot, Quinoa &
Roast Pepper Burger
(*v, ve*) £15.95
Spiced veganaise

Choose your toppings
£1.50 each
Cheddar, haggis, crispy bacon,
avocado, fried halloumi,
Nduja sausage

STEAKS

10oz Prime Scotch
Ribeye Steak (*gfa*) £33.95
Hand cut chips, garlic Portobello
mushroom, roast vine tomato,
watercress salad

Steak Frites (*gfa*) £23.95
Grilled 6oz sirloin, skinny fries,
house salad

Choice of sauces:
Peppercorn & Brandy Cream
Red Wine Jus
Mustard & Whisky Sauce

SIDES

Mini Mac & Cheese (*v*) £5.00
Cheddar crumble

Asian Slaw (*v*) £4.00
Sesame dressing, fresh coriander
and lime

Skinny Fries (*vea*) £4.00

Seasoned Skinny Fries (*vea*) £4.50
Cajun | Peri Peri | Salt & Chilli
Truffle & parmesan

Buttery Mash (*v*) £5.00

Cauliflower Cheese (*v, ve, gf*) £5.00
Mull cheddar crumb

Garlic Bread (*v*) £4.25
With Cheese (*v*) £4.75

Tenderstem Broccoli (*v*) £4.45
Smoked almond butter

Beer Battered Onion Rings (*v*) £5.00

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- A discretionary service charge will be added to your bill and 100% of this will be allocated the team. This also applies to any other card or cash tip you leave. All tips are shared out through a system controlled by a team representative.

*Please alert our team of any food allergies or intolerances that you have
and we will do our best to accommodate you.*
(*v*) vegetarian, (*va*) vegetarian available, (*ve*) vegan, (*vea*) vegan available,
(*gf*) gluten free, (*gfa*) gluten free available

GET ART E R'S

OUR HIGHLIGHTS

CUPPA & CAKE

All day, everyday!

AFTERNOON TEA

Served 7 days a week

2 COURSE LUNCH MENU £18

12 - 6pm, Mon - Sat

BRUNCH

10am - 1pm, Fri - Sun

SUNDAY ROAST

Every Sunday
- when it's gone it's gone!