

Maxies

STARTERS

Chefs home-made Soup of the Day		4.95	Duck and orange pâté served with Scottish pickles and oatcakes.	4.95
Garlic bread		3.55	Deep fried, crispy Brie with cranberry jelly	4.95
Garlic bread with cheese		3.95	Crispy coated mushrooms with a garlic and mayonnaise dip.	4.95
West Loch Tarbert poached Queenie scallops		8.95	Breaded Thai prawns served with sweet chilli dip.	5.95
			Scottish Smoked Salmon served with crusty French bread.	6.95
Fresh Loch Creran caught oysters with a red wine and shallot vinegar, sides of lemon and tabasco.	no. of oysters			
	6	12.95	Crispy prawn and avocado salad served with Tartare dressing.	6.95
Fresh Loch Creran caught oysters steamed with Smoked Salmon and leeks in a creamy sauce.	12	22.95	Greek salad with Feta cheese and olives	5.75
	3	7.95	Warm bacon and avocado salad served with French dressing.	5.75
	6	14.95	Warm duck and mango salad served with smoked hickory dressing.	6.95
Shetland Brea mussels with a choice of chilli, creamy garlic or Italian sauce.	9	20.95		
	starter	main		
	7.95	13.95		

MAINS

Seafood Linguine		12.95
Stir-fry with vegetables and Basmati rice.	spicy chicken	10.95
	marinated beef	11.45
	tiger prawns	11.95
Spicy chicken enchilada with guacamole, sour cream and hot or sweet chilli sauce.		10.95
Breast of chicken with Smoked Salmon and leeks served in a brie sauce.		13.95
Breast of chicken stuffed with Feta cheese and spinach with a sweet red pepper sauce.		13.95

CHARCOAL GRILL SPECIALS

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

Breast of duck served in a rich Grand Marnier sauce.	15.95
Scottish Border Rib-Eye steak	23.95
Scottish Border Rib-Eye steak served with Black pudding in a rich port sauce.	25.95
Scottish Border T-Bone steak	28.95

all the above steaks are served with seasonal vegetables and boiled potatoes.
Why not enhance steak with a complimentary sauce?

Choose from:
Creamy garlic | Peppercorn | Blue cheese

SIDES

Chips	2.75
Creamy mash potato	2.55
Mixed leaf salad	2.95
Basket of French baguette and butter	1.65
Bowl of Basmati rice	2.45
Seasonal vegetables	2.65

SAUCES

Creamy garlic	2.95
Peppercorn	2.95
Blue cheese	2.95
Hot chilli	2.95
Garlic butter	1.45

Hot Seafood Platter	24.95
a combination of moules, Queenie scallops, tiger prawns and poached oysters	
Add catch of the Day	+ 3.00

VEGETARIAN DISHES

Deep fried, crispy Brie with cranberry jelly	9.25
Sweet 'n' Sour Seasonal Veg Stir-fry served with Basmati Rice	8.95
Pasta Neapolitan Penne pasta with a tomato and herb sauce with Parmesan cheese.	8.95
Vegetarian Enchilada served with quacamole, sour cream and a hot or sweet chilli sauce.	8.95

DESSERTS

Chocolate fudge cake served with hot or cold with fresh cream or ice-cream	4.95	Cranachan A Scottish dessert made with gluten-free oats, cream, raspberry purée, honey and Whisky.	4.95
Scottish brambly apple pie served with hot or cold with fresh cream or vanilla ice-cream	4.95	Vanilla ice-cream with a choice of chocolate, raspberry or toffee sauce.	2.95
Lemon cheesecake served with hot or cold with fresh cream or vanilla ice-cream	4.95		



Artist – Heather McLennan
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One of the “Scottish Borders best kept secrets” she is a self-taught artist and takes inspiration from her love of animals and the beautiful surrounding Scottish scenery where she lives.

Maxies

We are world famous for our friendly service and freshly sourced Scottish food,
served overlooking some of the best views of Edinburgh's Old Town,
preferably accompanied by a glass from an eclectic wine list or a glass of Scottish Ale.

We hope you enjoy your meal at Maxies,
please give the staff your comments and sign our guest book.

Norman *Lynn*

and family

Norman has been head chef at Maxies for 34 years, he became chef patron with his wife Lynn in 2011.