



Maxies

STARTERS

Chef's home-made soup of the day with French baguette	5.75	Mussels served with a choice of hot chilli, Italian or creamy garlic sauce	7.95
Garlic bread	4.25	Deep fried brie served with a cranberry jelly	6.95
Garlic bread with cheese	4.95	Crispy coated mushrooms with garlic dip	5.95
Poached oysters in a creamy salmon & leek sauce	(3) 8.95 (6) 15.95	Traditional haggis, neeps & tatties with a whisky sauce	5.95
Spicy crab cakes with sweet chilli chutney	7.95	Black pudding bon bons with a sweet chilli dip	6.95

SALADS

Prawn & avocado salad with a tartar sauce dressing	7.95	Warm goats cheese salad with a sweet sesame soya sauce	7.95
Bacon & avocado salad with a sweet mustard dressing	7.50	Smoked salmon salad served with traditional oatcakes	8.95

MAINS

Rib-eye steak with a choice of peppercorn, blue cheese or garlic sauce	27.00	Mussels with a choice of chilli, Italian or creamy garlic sauce	14.95
Surf 'n' turf rib-eye steak	31.00	Seafood linguine with a choice of spicy or not spicy	14.95
Lamb chops on a bed of haggis, neeps & tatties with a rich rum sauce	21.95	Traditional beer battered fish & chips	15.95
Chicken stuffed with haggis in a peppercorn sauce	15.95	Hot seafood platter - Mussels, scallops, prawns & poached oysters With catch of the Day	27.95 29.95
Traditional haggis, neeps & tatties in a creamy whisky sauce	12.95	Deep fried brie with cranberry jelly	12.95
		Pasta Neapolitan - penne pasta in a tomato & herb sauce with parmesan cheese	11.95

SAUCES

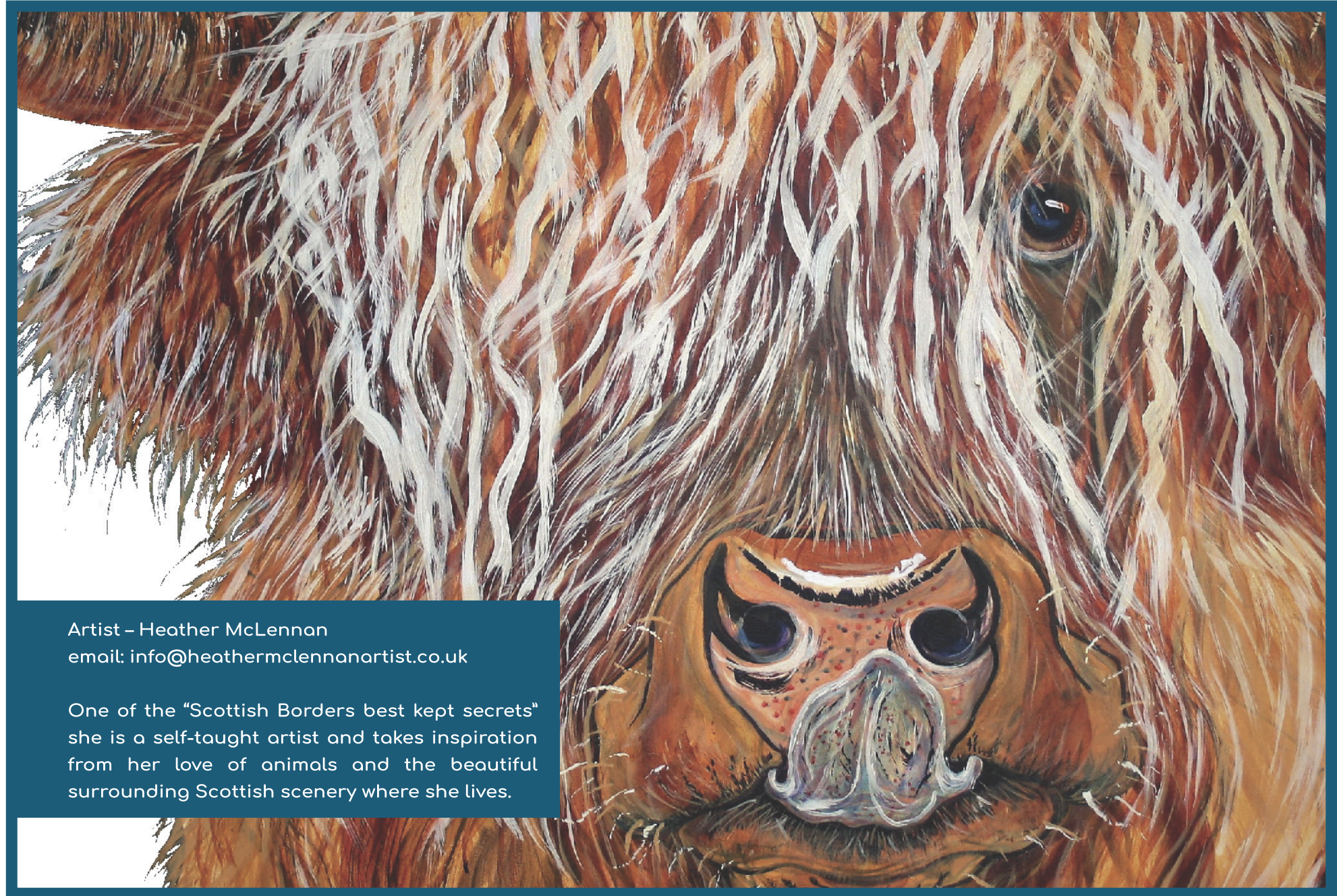
Creamy garlic	3.95	Hot chilli	3.95
Peppercorn	3.95	Garlic butter	1.45
Blue cheese	3.95		

SIDES

Chips	4.95	Seasonal vegetables	3.95
Creamy mashed potato	3.95	Basket of French baguette & butter	1.95
Mixed leaf salad	3.95		

DESSERTS

Chocolate fudge cake served hot or cold with fresh cream or ice-cream	4.95	Cranachan a Scottish dessert made with oats, cream, raspberry puree, honey and whisky	5.65
Lemon cheesecake served with fresh cream or ice-cream	4.95	Vanilla ice-cream served with chocolate, raspberry or toffee sauce	3.95





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 2001.