



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 2001.

# Maxies

## STARTERS

Chef's home-made soup of the day with French baguette	6.50	Mussels served with a choice of hot chilli, Italian or creamy garlic sauce	8.95
Garlic bread	4.95	Deep fried brie served with a cranberry jelly	7.95
Garlic bread with cheese	5.75	Crispy coated mushrooms with garlic dip	6.95
Poached oysters in a creamy salmon & leek sauce	(3) 9.95 (6) 16.95	Traditional haggis, neeps & tatties with a whisky sauce	6.95
Spicy crab cakes with sweet chilli chutney	7.95	Smoked salmon cream cheese pate	6.95

## SALADS

Prawn & avocado salad with a tartar sauce dressing	8.95	Warm goat cheese salad with a Balsamic glaze	8.95
Bacon & avocado salad with a sweet mustard dressing	8.95	Black pudding bon bons with a Sweet Chilli dip	7.95

## MAINS

Chargrilled Rib-Eye Steak served with or without Garlic Butter, Seasonal Vegetables and Chips	28.95	Mussels with a choice of chilli, Italian or creamy garlic sauce	16.95
Surf 'n' Turf Rib-Eye Steak with Tiger prawns and mussels Served with seasonal Vegetables and Chips	34.95	Seafood linguine with a choice of spicy or not spicy	16.95
Lamb chops on a bed of haggis, neeps & tatties with a rich rum sauce	26.95	Traditional beer battered fish & chips	17.95
Chicken stuffed with haggis in a peppercorn sauce Served with Seasonal vegetables	17.95	Hot seafood platter - Mussels, scallops, prawns & poached oysters	31.95
Traditional haggis, neeps & tatties in a creamy whisky sauce	14.95	Deep fried brie with cranberry jelly	14.95
		Pasta Neapolitan - penne pasta in a tomato & herb sauce with parmesan cheese	12.95

## SAUCES

Creamy garlic	2.95	Hot chilli	2.95
Peppercorn	2.95	Garlic butter	2.50
Blue cheese	2.95		

## SIDES

Chips	4.95	Seasonal vegetables	3.95
Mixed leaf salad	4.95	Basket of French baguette & butter	3.25

## DESSERTS

Chocolate fudge cake served hot or cold with fresh cream or ice-cream	7.95	Sticky Toffee Pudding Served with fresh cream or ice cream	7.95
Cheese Cake of the day served with fresh cream or ice-cream	7.95	Vanilla ice-cream served with chocolate, raspberry or toffee sauce	4.95
Cranachan a Scottish dessert made with oats, cream, raspberry puree, honey and whisky	7.95		

PLEASE ask for the Gluten free dessert menu  
PLEASE let the staff know if you have any food allergy's