

COLESSIO

HOTEL | BAR | GRILL

LUNCH MENU

Monday - Friday 12.00PM - 4.00PM
2-Courses 12 | 3-Courses 15

TO START

Seasonal Soup of The Day (v)

Artisan bread & sea salt butter

Hot Smoked Salmon Timbale

Dill crème fraiche, ciabatta crisps

Tomato & Mozzarella Bruschetta

Rocket & roast chestnut winter Salad

Ham Hock Terrine

Piccalilli & toasted brioche

MAINS

Grilled Steak Burger

Monterey Jack cheese, fries

Piri-Piri Chicken Breast Ciabatta

Mizuna, Monterey Jack cheese, fries

Beer Battered Haddock

Mushy peas & fries

Bourbon Maple Gammon Loin Steak

Fried egg, fries

Pea & Asparagus Risotto

Parmesan crisps

SIDE ORDERS 3.50

Skin-on Fries

Red Rooster Mash

Oven-Roasted Sweet Potato

Butter Seasonal Vegetables

Garden Salad – House Dressing

Beer-Battered Onion Rings

Gem Caesar Salad

TIME FOR A PUDDING?

Chef's 3 Scoop Ice Cream

Ask server for flavours

Baked Lime Cheesecake

Coconut sorbet

Sticky Toffee Pudding

Vanilla ice cream

Lemon Posset Tart

Raspberry meringue

COLESSIO COCKTAILS

PASSION FRUIT & PROSECCO GIN FIZZ 9

Gin - Lemon Juice, Sugar Syrup, Passion Fruit Syrup, topped up with prosecco. Our fruity twist on a classic, a real crowd pleaser.

ROSEMERY ROSE 9

Edinburgh Rhubarb & Ginger Liquor Gin with Edinburgh Gin, Pineapple Juice, Fresh Rosemary, Grenadine. Sweet rose cocktail with a kick!

SAILOR MULE 9

Sailor Jerry's, Elderflower Liquor, Fresh Mint topped up with Fever Tree Ginger Beer. A real twist on a classic. Very refreshing!

LOTUS BLOSSOM MARTINI 9

Vodka-Lychee-Pear Purée, Pineapple Juice, Sugar Syrup & lime. Very refreshing yet tangy!

CHOCOLATE MARTINI 9

Vodka, Crème de Cacao, Baileys Irish Cream, Chocolate Sauce. Great for either a liquid desert or anyone with a sweet tooth!

LIFE'S A PEACH 9

Makers Mark, Crème de Peche, Bitters, Sugar Cube, served with orange peel & cocktail cherry. For those hard days to make bearable

ELDERFLOWER COSMOPOLITIAN 9

Vodka, Elderflower Liquor, Cranberry Juice. Perfect for those 'sunny days'.

RASPBERRY ROSE ROYAL 13

Mix of Gin & Chambord with Champagne layered on top. The more bubbly the better!

MOCKTAILS

PEAR SPARKLER 5

Pear Pure, Lemon Juice, Honey, Rosemary, Sugar Syrup, topped up with soda water. Something to put a spark into your day.

VIRGIN DAIQUIRI 5

Strawberry, Peach, Raspberry, Lychee, Mango, Pear. Flavour of choice - lime juice Sugar Syrup, Cranberry or Apple Juice depending on flavour. The classic Daiquiri just no alcohol

MOCKTAILS (CONT)

MANGO MULE 5

Mango Pure, Cucumber, Honey Lime Juice, then to finish topped up with ginger beer. Fruity blast with a crisp after taste.

BOTTLED BEERS

Harviestoun Schiehallion 4.8%	4.25
Harviestoun Bitter & Twisted	4.25
Peroni Nastro Azzurro 5.2%	4.25
Corona Extra 4.6%	4.25
Budweiser 4.8%	4.25
Miller Genuine Draft 4.7%	4.25
Hop House 13	4.95
Budvar non alcoholic lager	4.00

SOFT DRINKS & MIXERS

Highland Spring (Still/Sparkling) 1L	4.50
Highland Spring (Still/Sparkling) 330ml	2.50
Red Bull	3.45
Fevertree Tonic	2.75
Fevertree Tonic Light	2.75
Fevertree Elderflower Tonic	2.75
Fevertree Medatarain	2.75
Fevertree Ginger Ale	2.75
Fevertree Ginger beer	2.75
Fevertree Lemonade	2.75
J20 Orange & Passionfruit	2.50
Appletiser	2.50
Barr's Irn Bru	2.50
Barr's Diet Irn Bru	2.50
Coca Cola / Diet Coca Cola	2.50
Fruit Juices	2.00

COFFEES

Peppermint
Green
Breakfast Tea
Camomile
Darjeeling
Earl Grey
Lemon and Ginger
Raspberry and Peach
Red Berry Crush
Decaffeinated
Americano
Flat White
Espresso
Latte
Caramel Latte
Cappuccino
Mocha

*decaffeinated option available for all