



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	5.95	Mussels served with a choice of hot chilli, Italian or creamy garlic sauce	8.95
Garlic bread	4.65	Deep fried brie served with a cranberry jelly	6.95
Garlic bread with cheese	5.25	Crispy coated mushrooms with garlic dip	6.25
Poached oysters in a creamy salmon & leek sauce	(3) 9.95 (6) 16.95	Traditional haggis, neeps & tatties with a whisky sauce	5.95
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	7.95	Warm goat cheese salad with a Balsamic glaze	7.95
Bacon & avocado salad with a sweet mustard dressing	7.95	Black pudding bon bons with a Sweet Chilli dip	7.95

MAINS

Rib-eye steak with a choice of peppercorn, blue cheese or garlic sauce Served with Seasonal vegetables	28.95	Mussels with a choice of chilli, Italian or creamy garlic sauce	15.95
Surf 'n' turf rib-eye steak Served with Seasonal vegetables	32.95	Seafood linguine with a choice of spicy or not spicy	15.95
Lamb chops on a bed of haggis, neeps & tatties with a rich rum sauce	24.95	Traditional beer battered fish & chips	16.95
Chicken stuffed with haggis in a peppercorn sauce Served with Seasonal vegetables	16.95	Hot seafood platter - Mussels, scallops, prawns & poached oysters With Catch of the Day	29.95 32.95
Traditional haggis, neeps & tatties in a whisky sauce	13.95	Deep fried brie with cranberry jelly	13.95
		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
Mixed leaf salad	4.95	Basket of French baguette & butter	2.35

DESSERTS

Chocolate fudge cake served hot or cold with fresh cream or ice-cream	5.95	Cranachan a Scottish dessert made with oats, cream, raspberry puree, honey and whisky	6.25
Cheese Cake of the day served with fresh cream or ice-cream	5.95	Vanilla ice-cream served with chocolate, raspberry or toffee sauce	4.95

PLEASE let the staff know if you have any food allergy's