



QUAICH & BANTER

Scottish Public House

MENU



WELCOME TO QUAICH AND BANTER

“Ceud mìle fàilte”

A hundred thousand welcomes!

Step into the heart of Scotland.

Let us take you on a culinary journey through the land of lochs, glens, and highland hills. At Quaich and Banter we celebrate Scotland’s rich heritage by bringing together the finest local ingredients from the County and time-honored traditions, reimagined with a touch of modern flair.

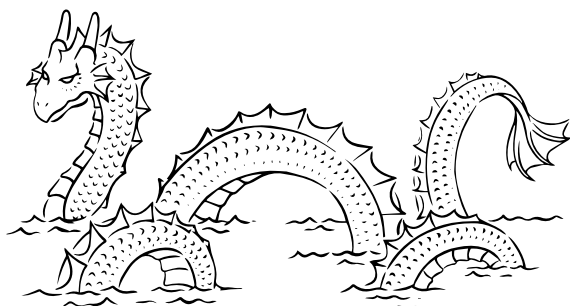
In the heart of Prince Edward County, we bring a taste of Scotland to your table. Inspired by the rugged beauty and rich culinary traditions of the Highlands and Isles, our menu blends authentic Scottish flavors with the vibrant, local bounty of our Canadian home. Here at Quaich and Banter, we honor the land and sea, crafting dishes with the finest ingredients from Scotland and Prince Edward County alike. From time-honored classics to innovative creations, every dish is a celebration of heritage and hospitality.

We invite you to relax, enjoy, and indulge in the true spirit of Scottish hospitality. Whether you’re here to savor a classic dish or explore something new, we are honored to share this experience with you.

Thank you for joining us – it’s a pleasure to have you at our table.

Slàinte mhath!

(Good health)



Wine List

Reds

Three Dog - House

PEC 2020 Sweet Plum and Black
Cherry

Glass 5 oz \$12, Bottle \$45

Huff Estates Cask 44 - Merlot

Plum, Spice, Roasted Almond, Touch
of Bourbon

Glass 5 oz \$14, Bottle \$60

Karlo Estates Triumvirate

Blend of Merlot, Cabernet Franc &
Cab Sav

Glass 5 oz \$18, Bottle \$88

Closson Chase Pinot Noir

Notes of sour cherry jam, a sheen of
vanilla and gentle oak spicing

Glass 5 oz \$22, Bottle \$88

Whites

Three Dog - House

PEC 2022 Vidal/Rielsing Fresh
Vibrant

Glass 5 oz \$12, Bottle \$45

Huff Estates Pinot Gris

PEC 2022 Citrus, Green Pepper
& Passion Fruit

Glass 5 oz \$16, Bottle \$70

Karlo Estates Three Witches

Blend - Sauvignon Blanc,
Gervurtztraminer, Riesling

Glass 5 oz \$15, Bottle \$72

Closson Chase Vineyard Chardonnay

2021

Rich tree fruit flavours with oak spice
with an acidic backbone

Glass 5 oz \$15, Bottle \$70

Sparkling

Lighthall Progression

Glass 5 oz \$11, Bottle \$40

A curated collection of exceptional spirits, served at 1.5 oz ~

Highland Whisky.

Oban 14 Year – \$25

A distinguished balance of citrus and smoke, layered with subtle briny notes.

Dalmore 12 Year – \$21

Refined with notes of orange marmalade, spices, and rich chocolate.

Old Pulteney 12 Year – \$14

Delicately coastal, with sweet honey and a warm, lingering finish.

Glenmorangie Lasanta – \$14

A dash of tart raspberry coulis leads into a generous helping of sherried dried fruit, with orange marmalade.

Aberfeldy 12 Year – \$14

Golden, smooth, and mellow, highlighted by creamy vanilla and toffee.

Islay Whisky

Ardbeg 10 Year – \$23

Powerfully peaty with zesty citrus and aromatic spice.

Bruichladdich Classic Laddie – \$18

Unpeated, revealing floral and orchard fruit elegance.

Laphroaig 10 Year – \$16

Boldly iconic with layers of peat, seaweed, and vanilla sweetness.

Robert Burns Single Malt – \$12

Gentle fruit and floral notes, then refreshing notes of orange blossom, heather honey and black pepper arrive

Highland Park 12 Year – \$16

Orkney's gem, balancing heather honey with a whisper of smoke.

Bowmore 12 Year – \$14

Elegant lemon zest entwined with warm dark chocolate.

Jura 12 Year – \$14

Fruity richness with a touch of coffee and spice.

Blended Whisky

Monkey Shoulder – \$10

Speyside malts unite in smooth harmony, with hints of vanilla and spice.

Famous Grouse – \$8

A Scottish classic, malty sweetness with an oaky finish.

Chivas Regal 12 Year – \$12

A sophisticated blend with notes of honey, apples, and vanilla.

Islay Mist – \$8

Peaty whispers meet smooth caramel indulgence.

Speyside Whisky

Balvenie 12 Year

A masterful expression of honeyed oak and dried fruits

Glenlivet 12 Year – \$12

A sophisticated blend with notes of honey, apples, and vanilla.

Aberlour A'bunadh – \$25

Robust and cask-strength, with dark chocolate and cherry highlights.

Aberlour 12 Year – \$15

Sherry-kissed, with vibrant spice and a gentle fruitiness.

Dalwhinnie 15 Year – \$25

Soft and aromatic, with heather honey and a touch of smoke.

McClelland Speyside – \$12

Light-bodied with sweet malt and delicate fruit flavors.

Glenfarclas 15 year – \$28

Orange peel, chocolate, dusty old books, leather.

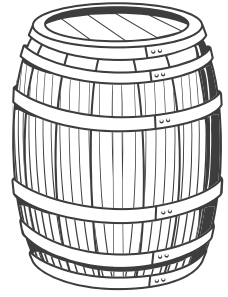
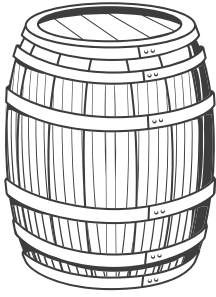
Lowland Whisky

Auchentoshan – \$13

Triple-distilled for extraordinary smoothness, with nutty citrus undertones.

Whisky Flights

1 OZ



Regional Discovery

Glenlivet 12-Year (Speyside)
Talisker 10-Year (Islands)
Laphroaig 10-Year (Islay)
\$60

Peat Lover's Dream

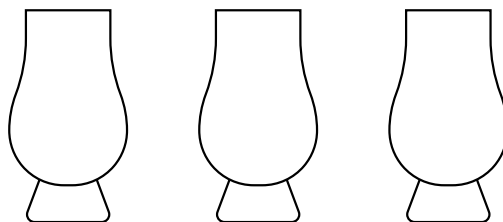
Talisker 10 Year
Ardbeg 10 Year
Laphroaig 10 Year
\$70

A Hike in the Highlands

Oban 14 Year
Dalmore 12 Year
Aberfeldy 12 Year
\$80

Whisky Tasting Platter

Charcuterie board included with tasting



Our Scottish-inspired cocktail menu celebrates the essence of Scotland, infused with local flavors and a touch of Canadian charm.

Signature Cocktails

The Bonnie Prince - 2 oz \$15

A mix of Chivas 12-year whisky, elderflower liqueur, lemon juice, and honey, topped with a splash of soda.

Lochside Breeze - 2 oz \$16

Hendrick's gin, cucumber, fresh mint, lime juice, and a touch of simple syrup, served over ice and finished with tonic water.

Isle of Skye Sunset - 2 oz \$15

Islay Mist whisky, orange liqueur, a dash of bitters, and fresh orange juice, served over a large ice sphere.

The Scotsman's Spritz - 3 oz \$16

Hendrick's neptunia gin, Aperol, sparkling wine, soda water, and garnished with an orange slice.

The Braveheart Old Fashioned - 1.5oz - \$14

A bold combination of Famous Grouse whisky, demerara sugar, and orange bitters, stirred to perfection and garnished with an orange twist.

Hot Alcoholic Drinks

Hot Chocolate with a shot \$8

Hot Toddy \$12

Whisky, lemon juice, honey, water & cinnamon

Scottish Coffee \$14

Whisky, hot coffee, whipped cream

Non-Alcoholic Creations

The Cairngorm Cooler \$10

A refreshing mix of apple juice, ginger beer, and fresh lime, topped with a hint of mint.

Highland Sunrise \$10

Orange and cranberry juices with a splash of soda, served over ice and garnished with a twist of lemon.

Beers on Tap

Guinness Stout

16 oz \$9 20 oz \$12

Ireland | 4.2% ABV

Innis & Gunn Lager

16 oz \$10 20 oz \$12

Scotland | 6.6% ABV



Tennents Original Lager

16 oz \$9 20 oz \$12

Scotland | 4% ABV

Local Rotational Tap Prince Edward County MP

Amsterdam Big Wheel

16 oz \$7 20 oz \$10

Ontario | 4.2% ABV

Shandy

Domestic – \$7 Imported – \$9

Magners Cider

16 oz \$10 20 oz \$12

Ireland | 4.5% ABV



Non-Alcoholic

Coke, Diet Coke, Sprite, Gingerale, Ginger Beer \$6

Irn Bru \$6



Apple, Orange or Cranberry Juice \$6

Guinness NO Alcohol \$8

NO Alcohol Pale Ale \$8

Hot Beverages

Coffee \$4

Tea \$4

Orange Pekoe, Tetley, Chamomile, Honey & Vanilla,
Lemon, Apple Spice

Hot Chocolate \$4



Bar Munchies

Chicken Wings (1 lb) – \$16

Choose your flavor:

Honey Garlic

Honey Hot

Ancho Chili

Salt and Pepper

Dill Pickle Spears – \$12

Crisp and tangy, served golden-fried.

Cheese and Bacon Barrels – \$12

Savory bites of cheesy goodness, topped with crispy bacon.

Onion Rings – \$8

Crispy and golden, a classic favorite.



Tasting Menu

Scotch Egg

A traditional favorite featuring a soft-boiled egg wrapped in sausage and coated in breadcrumbs.

Cullen Skink

Smoked haddock, creamy milk, leek, and potato served with oatcakes.

6 oz Beef Tenderloin

Steak wrapped in bacon, topped with haggis and beef fondant potato finished with a pickled green peppercorn jus.

Sticky Toffee Pudding

Deliciously moist sticky toffee pudding served with ice cream.

\$89



Wee Scrans

Shrimp Cocktail (GF) – \$22

Atlantic shrimp served with classic cocktail sauce and a fresh lemon wedge.

Haggis Croquette – \$15

Golden-fried haggis with neeps, tatties, and a whisky mustard aioli .

Scotch Egg – \$14

A traditional favorite featuring a soft-boiled egg wrapped in sausage and coated in breadcrumbs.

Salmon Fish Cakes – \$18

Delicate salmon fish cakes served with an arugula and radicchio salad and tartar sauce.

Cullen Skink (GF) – \$15

A hearty Scottish soup with smoked haddock, creamy milk, leeks, and potatoes.

Beetroot Salad (V, GF) – \$15

A vibrant salad of beetroot, feta, caramelized walnuts, apple and pickled onion.

Soup of the Day – \$10

Seasonal Scottish inspired soup

Partan Bree (GF) – \$15

A luxurious blue crab bisque with pickled fennel and lemon cream.
Vegetarian option available.

Big Scrans

Grilled Salmon (GF) – \$35

Perfectly grilled salmon served with a smoked haddock cream sauce, confit garlic and smashed baby potatoes, tender broccoli.

Beef Burger – \$25

Juicy Walts sugar shack beef patty topped with an onion ring, Scottish smoked cheddar, arugula, pickles, chipotle aioli on a buttery bun. Served with your choice of fries or salad.

Whisky Battered Haddock – \$28

Golden-fried haddock in a whisky batter, paired with chunky-cut fries, tartar sauce, and house slaw.

Chicken and Leek Pie – \$25

A hearty dish of mashed potatoes chicken and leek pie and savoury gravy.

6 oz Beef Tenderloin – \$45

Steak wrapped in bacon, topped with haggis and beef fondant potato and finished with a Pickled green peppercorn jus.

Lamb Shank – \$34

Slow-braised lamb shank served with roasted heirloom carrots, creamy mashed potatoes and rich red wine jus.

Fisherman's Pie – \$30

A seafood delight with salmon, shrimp, and smoked haddock in a crab bisque. baked under a layer of mashed potatoes and peas served with a beetroot salad.

Vegetarian Haggis Gnocchi – \$24

Spiced vegetable haggis and potato gnocchi, peas, broccoli, mustard cream sauce and parmesan crisps.

Accompaniments

Roasted Broccoli with Caramelized Walnuts (GF, V) – \$9

Tender roasted broccoli paired with sweet caramelized walnuts.

Garlic and Gravy Fries (V) – \$9

Confit garlic, gravy and parmesan .

Baby Potatoes in Garlic Butter (GF, V) – \$8

Golden baby potatoes infused with rich garlic butter.

Onion Rings – \$8

Crispy and golden, the perfect indulgence.



Kids Menu \$13

Kids Burger

Beef burger topped with smoked cheddar cheese served with house cut fries.

Kids Fish and Chips

Golden fried haddock served with house cut fries.

Kids Chicken Nuggets

Served with house cut fries.

Dessert

The Cranachan \$14

Layers of whisky-infused cream, toasted oats, and raspberry jam, finished with a drizzle of butterscotch sauce, crisp shortbread biscuit crumble.

Sticky Toffee Pudding \$14

A warm, moist sponge cake made with dates, served with a decadent toffee sauce and vanilla ice cream.

Highland Sundae \$12

Layers of vanilla ice cream, shortbread crumbles, and warm toffee sauce, topped with whisky cream.

Seasonal Fruit Crumble \$13

Local fruits baked with a spiced oat topping.
Served with vanilla ice cream.

Millionaire's Shortbread Cheesecake \$14

A modern twist on the classic Scottish treat combining buttery shortbread, caramel and chocolate.



Prix Fixe Menu

Sunday Service Only

First Course

Cullen Skink

A traditional Scottish soup of smoked haddock, creamy milk, leeks, and potatoes.

Fish Cake

Handcrafted salmon fish cake served with a delicate arugula salad and tartar sauce.

Soup of the Day

Chef's seasonal creation, served with a warm Scottish scone.

Shrimp Cocktail

Succulent Atlantic shrimp with zesty cocktail sauce and fresh lemon.

Haggis Croquette

Crisp golden croquette filled with haggis, neeps, tatties, and whisky mustard aioli.

Beetroot and Apple Salad (V, GF)

A vibrant mix of roasted beetroot, crisp apple, caramelized walnuts, and tangy feta.

Second Course

Beef, Lamb, or Pork

Served with creamy mashed potatoes, roasted seasonal vegetables, a golden Yorkshire pudding, & rich jus.

Grilled Salmon with a smoked haddock cream sauce

Perfectly grilled salmon topped with smoked haddock cream sauce served with roasted vegetables.

Stuffed Butternut Squash with Walnuts and Cranberries (V, GF)

Roasted butternut squash filled with a mixture of quinoa, walnuts, cranberries, and thyme.

Third Course

Seasonal Crumble

A warm, spiced crumble served with custard.

Sticky Toffee Pudding

A rich, moist sponge soaked in toffee sauce, paired with vanilla ice cream.

Raspberry Cranachan

A classic Scottish dessert of fresh raspberries, whipped cream, toasted oats, and a hint of whisky.

Two Courses – \$45

Three Courses – \$55

The Quaich Shop

Take home a taste of Scotland with our handcrafted delicacies and premium items.

Scottish Tablet (10 pc) – \$5

Traditional melt-in-your-mouth Scottish confection, perfect as a sweet treat or gift.

Whisky Mustard – \$7

Rich and tangy mustard infused with Scotch whisky.

Smoked Tomato Ketchup – \$6

A unique, smoky twist on a classic condiment.

Cullen Skink (8 oz) – \$12

Enjoy our signature smoked haddock soup at home.

Crab Bisque (8 oz) – \$12

Luxuriously creamy bisque made with blue crab and a touch of fennel.

Scotch Broth (8 oz) – \$12

A hearty soup filled with lamb, barley, and root vegetables.

Glassware & Gifts

Signature Glencairn Whisky Glass – \$25

The perfect glass for savoring your favourite Scotch whisky,

Designed for ultimate aroma and flavor enhancement.

Thank you for dining with us!!!

We hope your journey through the flavors of Scotland, right here in the heart of Prince Edward County, has been as memorable as it was delicious.

At Quaich and Banter, we are proud to blend tradition with innovation, crafting an experience that celebrates the best of both worlds. As you savor the final moments of your meal, we invite you to explore our selection of fine Whiskies, artisan desserts, or perhaps a warm cup of tea to round out your experience.

Whether this was your first visit or one of many, we deeply appreciate your support and look forward to welcoming you back soon.

Slàinte mhòr agad!
(Great health to you)

Follow us

Instagram: @Quaichandbanter

Facebook: @Quaichandbanter

Website: Quaichandbanter.com

Hours of Operation

We are closed Mondays and Tuesdays

Wednesday	Thursday	Friday	Saturday	Sunday
5 pm - 9 pm	5 pm - 9 pm	12 pm - 3 pm 5 pm - 9 pm	12 pm - 3 pm 5 pm - 9 pm	12 pm - 3 pm 5 pm - 7 pm

Reservations & Events

Planning a special occasion? Let us make it unforgettable.
Inquire with our team or visit our website for details.



Leave us a Review:
Trip Advisor
Google

Google

Safe travels, and until next time.

End