

Dinner Menu

Starters



Soup

*Please see this evening's specials board
for our homemade seasonal soups . 4.95*

CR

Terrine

*A pressing of pheasant rilette, pan fried red legged
Borders partridge breasts and herb roasted pheasant breasts,
with spiced poached pear & red wine chutney 6.75*

CR

Fish

*Fillet of red mullet, lightly roasted with a warm
plum tomato vinaigrette, served on a warm salad of smoked fennel,
with flat leaf parsley, new season garlic & lemon 6.95*

CR

Tart

*Caramelized red onion and thyme jam, baked in a butter puff pastry tartlet
topped with grilled St Maure goats cheese.
With a sweet puree of semi dried vine tomatoes,
Fresh basil pesto and toasted pine nuts 6.50*



Dinner Menu

Main Courses



Steak

All our steaks are from cattle bought at St Boswells market and are hand picked by John, our long standing butcher. They are all fully traceable to local Borders farms.

Local Scotch Sirloin steak (10oz) 18.95

Local Scotch Fillet steak Escallops (8oz) 18.95

Your steak will be cooked to your liking and come served with homemade chips, roast cherry tomatoes, sautéed mushrooms and beer battered onion rings.

(shallot & thyme gravy / Whisky Peppercorn sauce/ Kelsae onion “soubise” sauce - 1.00 supplement.)

CR

Duck

Pan roasted breast of wild local Duck (Mallard) served on wine braised sticky red cabbage with smoked duck & rosemary dumplings and honey roasted parsnips.

Rich port wine and Seville orange sauce 15.95

CR

Fish

For freshness and variety, the fish dishes of the evening will change daily according to availability and market supply.

CR

Lamb

*Roasted rack of Borders lamb, served pink,
on a slow roasted lamb shoulder*

with dauphinoise of celeriac and rich natural roast gravy 16.95

CR

Vegetarian

Baked Portobello mushroom, stuffed with organic Himalayan red rice and Cajun roasted vegetables, served on a crisp autumn leaf salad with crispy tortilla strips, soured cream and guacamole 13.95



Desserts 6.25



“Kiwi”

*Light, individual kiwi fruit cheesecake
with sweet mango salsa, passion fruit syrup and sorbet*

CR

“Chocolate”

*Crisp profiteroles filled with a milk chocolate praline centre, with
hot chocolate sauce, homemade vanilla ice cream and toasted flaked hazelnuts*

CR

“Rhubarb”

*Warm baked rhubarb and vanilla meringue pie
with apple crumble ice cream and sweet raspberry sauce & crème anglaise*

CR

Cheese

*Selection of Scottish and continental cheeses
Hand picked artisan cheeses, served from our cheese trolley,
with home made chutney, water biscuits and homemade oatcakes
(1.00 supplement)*



Dessert Wine

TORRES MOSCATEL ORO Catalonia 11.50 (50cl bottle)

Spain

*Our personal favourite of desert wines. This award winning wine is made from one of the world's most precious
grape varieties, “Moscatel de Alejandría”. It is rich and amber in colour with a delicately perfumed nose.*

*On the palate it has an amazing, velvety balance of honey scented perfumed sugars
which are set off by a perfectly soft and fruity acidity.*



freshly ground coffee with dark chocolate £2.15

Liqueur cream coffee of your choice, from £4.35