

STARTERS

CHEF'S SOUP OF THE DAY served with a fresh roll and butter	£3.50
'COCK A LEEKIE' traditional Scottish Dish Soup with Leeks, Chicken and Prunes	£4.25
PLATTER OF SMOKED SALMON with lemon, quails egg and asparagus	£5.75
AWARD WINNING VEGETARIAN HAGGIS , wrapped in savoy cabbage, served on a rich tomato sauce with rocket	£4.75
PARMA HAM, TIGER PRAWNS & PEARLS OF MELON , blended in a citrus chilli dressing, served on mixed leaves.	£4.75

SMALL AND LARGE

SMOKED HADDOCK & SPRING ONION FISHCAKES , with a light, tangy curried mayonnaise	£4.75	£6.75
GATEAU OF HAGGIS & CLAPSHOT , sage and whisky infused Jus	£4.50	£7.50
ASPARAGUS & RICOTTA RAVIOLI , braised in a tomato & basil sauce topped with mozzarella cheese and glazed	£4.25	£7.25
FRESH EGG FETTUCINE in a cream sauce flavoured with smoked salmon Topped with parmesan shavings and rockette leaves	£4.95	£7.95

FROM THE GRILL

8oz RIB EYE STEAK served with tomatoes, mushrooms and chips £15.00	
8oz SIRLOIN STEAK served with tomatoes, mushrooms and chips £15.00	
GAMMON STEAK topped with pineapple or organic fried egg from Bonnington Farm	£8.95
THE 'TONTINE' 6oz BURGER topped with bacon and cheese, served with chips and salad (Gluten Free Burger Available)	£8.50

SIDE ORDERS

Garlic bread	House salad	Fresh Vegetables	
Chips	Onion rings	Chive mash	

SAUCES

Pepper	Diane	Blue Cheese Sauce	Whisky	£1.95
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MAIN COURSES

SEA BASS oven roasted with citrus butter, served on potato, asparagus, wild mushrooms cherry tomato and mixed leaf vinaigrette	£12.00
BREAST OF CHICKEN marinated on a lemon and rosemary sauce, served with a carrot and coriander crumble and fondant potatoes	£10.95
DUCKLING breast of duck, seasoned with cracked black pepper and sea salt, oven roasted, served on a sweet potato mash and a sweet chilli stir fry of vegetables	£12.50
HOUSE CURRY succulent breast of chicken, slowly braised in Asian Spices, served with Basmati Rice, Poppadom and Mint Yoghurt	£8.50
DEEP FRIED WHOLETAIL SCAMPI served with chips and chefs homemade tartare sauce	£8.50
BEER BATTERED HADDOCK served with chips and chefs homemade tartare sauce	£9.50
BORDER BEEF & BROUGHTON ALE PIE served with potatoes or chips and vegetables	£8.75
BEEF LASAGNE served with salad garnish	£7.25
CREPE OF ROASTED VEGETABLES (Aubergine, Peppers, Celeriac, Garlic and fresh Basil) Glazed with freshly grated Parmesan, served with a Green Bean, Tomato and Apple Salad and Red Chard	£7.95
GATEAU OF RATATOUILLE & SPINACH topped with a herb crumble, served with new potatoes and side salad	£7.95

DESSERTS

FRESH PINEAPPLE BRULEE	£4.50
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE	£4.50
FRESH BAKED PAVLOVA whipped cream, fresh fruits	£4.50
SELECTION OF ICE CREAMS OR SORBETS	£4.25
SELECTED SCOTTISH CHEESES & BISCUITS	£4.75
Suggested dessert wine, Torreon de Parades, late harvest, (Chile) 125ml	£6.50

IN THE LOUNGE

COFFEE / TEA & 'SWEETIE'	£1.80
LIQUEUR COFFEE'S	£3.70
SPECIALITY COFFEE	£2.05
FRUIT TEA	£1.95