

STARTERS

CHEF'S SOUP OF THE DAY served with a fresh roll and butter	£2.85
LEEK & POTATO BROTH (V) (G)	£2.85
BUFFALO MOZZARELLA CHEESE, tossed in a herb oil dressing with cherry tomatoes, peppers and fresh basil set upon mixed leaves	£4.25
TRADITIONAL PRAWN COCKTAIL, marie rose sauce and "nutty" brown bread	£4.75
PLATTER OF SMOKED SALMON with lemon and capers	£5.25
DUO OF MELON served with a fruit sorbet	£4.25

SMALL & LARGE**SMALL****LARGE**

GATEAU OF HAGGIS, NEEPS AND TATTIES, grain mustard cream	£4.50	£7.50
ASPARAGUS & RICOTTA RAVIOLI, parmesan shavings	£4.25	£7.95
FRESH EGG FETTUCINE in a cream sauce flavoured with smoked salmon topped with parmesan shavings and rockette leaves	£3.95	£7.95

FROM THE GRILL

8oz RIB EYE STEAK served with tomatoes, mushrooms and chips	£12.95
8oz SIRLOIN STEAK served with tomatoes, mushrooms and chips	£13.50
GAMMON STEAK topped with pineapple or organic fried egg from Bonnington Farm	£7.95
THE 'TONTINE' 6oz BURGER topped with bacon and cheese, served with chips and salad	£7.50
SALMON FILLET, Organically farmed and served "Nicoise style"	£9.50

SIDE ORDERS

£1.75

Garlic bread

House salad

Chips

Onion rings

Chive mash

SAUCES

£1.95

Pepper, Diane, garlic cream and whisky

MAIN COURSES

SEA BASS FILLET, oven roasted with lemon butter, served on a tartare of avocado, prawn, spring onions, lime juice and mixed leaves	£10.50
BREAST OF DUCK, sauté potato, bacon & mange tout, drizzled with an orange and coriander jus	£10.95
BREAST OF CHICKEN, filled with haggis, wrapped in bacon with chive mash & a whisky/mushroom sauce	£10.95
DEEP FRIED WHOLETAIL SCAMPI served with chips and chefs homemade tartare sauce	£7.50
BEER BATTERED HADDOCK served with chips and chefs homemade tartare sauce	£8.50
BORDER BEEF & BROUGHTON ALE PIE served with potatoes or chips and vegetables	£7.95

DESSERTS – Suggested dessert wine, Torreon de Parades, late harvest, (Chile) 125ml	£5.00
LEMON TART, berry compote, raspberry coulis	£4.50
STICKY TOFFEE PUDDING with a butterscotch sauce	£4.50
FRESH BAKED PAVLOVA whipped cream, fresh fruits	£4.50
SELECTION OF ICE CREAMS OR SORBETS	£4.50
SELECTED SCOTTISH CHEESES & BISCUITS	£4.75
COFFEE & PETIT FOUR	£1.50
LIQUEUR COFFEE'S	£3.50

A CELEBRATION OF SCOTTISH BORDERS FOOD

Today we recommend the following dishes which have both been sourced using ingredients wherever possible from border farms and suppliers.

FLAT CAP MUSHROOM, red onion marmalade, glazed Dunsyre Blue cheese	£4.85
RACK OF LAMB, served with creamed mint mash and a red onion & apple confit	£12.95