



NIBBLES

£2.90 each or £6.60 for 3

SOUR DOUGH BREAD balsamic & olive oil dip (V)
MARINATED SPANISH OLIVES (GF, V)
ANCHOVIES marinated in lemon oil (GF)

HAGGIS BON BONS sweet chilli sauce
STEWED CHORIZO SAUSAGE in cider (GF)
BABA GHANOUSH baked pita bread (V)

BREADSTICKS hummus (V)
PARMA HAM WRAPPED ASPARAGUS SPEARS (GF)
CHAR-GRILLED MARINATED PEPPERS (GF, V)

STARTERS

MACKEREL (GF)
Pan seared mackerel fillet, celeriac purée, pickled beetroot, toasted pine nuts £5.95

VENISON (GF)
Local roe venison loin carpaccio, pickled cauliflower, roasted almonds, parsnip purée £6.50

SCALLOPS (GF)
Sautéed king scallops, caper & pomegranate brown butter, caviar, cress £8.50

SOUP
Please see the fresh sheet for tonight's soups

PIGEON (GF)
Pan seared breast of local wood pigeon, darling blue and wild mushroom risotto £6.50

MUSHROOM (V, GF)
Croquettes of wild mushroom & admiral cheddar, carrot purée & crisps, watercress, truffle oil £5.75

SMOKED HADDOCK
spring onion & creamed potato cake, poached organic egg, mature cheddar sauce £6

MAINS

PORK
Rare breed pork fillet, morcilla black pudding, roast apple & chestnut purée, sweet potato fondant £13.50

PARTRIDGE (GF)
Smoked pancetta wrapped partridge breast, confit leg, haggis potato cake, pearl onion sauce, sautéed spring cabbage and baby leeks £14.95

MUSHROOM (V, GF)
Oven baked wild mushroom & thyme risotto, fresh pear & walnut salad £10.95

SWEET POTATO (V, GF)
Lemon grass & sweet potato curry, cinnamon braised jasmine rice £10.95

SEA TROUT (GF without Chorizo)
Pan seared fillet of sea trout, crushed potatoes, sprout, chorizo and almond fricassee £13

LAMB (GF)
8 hour braised lamb shank, creamed mashed potatoes, glazed red cabbage, red onion jus £15.25

SALADS

SEA SALT & THREE PEPPERCORN CRUSTED PRIME BORDERS SIRLOIN (GF)
cherry vine tomatoes, spring onions, salad leaves, roast tomato dressing, choice of cheddar, goat's or blue cheese
SMALL £7 LARGE £13.50

DODDINGTON'S BLUE CHEESE (V)
pecan nuts, dried cranberries, pear, rosemary torn croutons, maple dressing, salad leaves
SMALL £5 LARGE £10

STEAKS

All served with skinny fries

HARDIESMILL
Home reared and finished, pedigree Aberdeen Angus. Cattle fed on a natural diet of grass and grass silage, creating super tasty and more unusual cuts of beef.

7oz THICK RIB.
A lean steak with great flavour taken from the forequarter. Best served rare to medium £16.50

7oz BULLET STEAK
Taken from the upper rump with a flavour you will not forget, best served rare to medium £16.00

ASK FOR CUT OF THE WEEK £16.00
(DBB SUPPLEMENT £3 applies to the above)

J GILMOUR & CO

Source beef from some of the best beef cattle farmers in the Scottish Borders. Their beef is hung and matured for a minimum of 35 days producing a succulent texture and quality.

10oz SIRLOIN £22

10oz RIBEYE £24.50

(DBB SUPPLEMENT £8 applies to the above)

CHOOSE THE WAY YOU WOULD LIKE YOUR STEAK COOKED

Simply seared for optimum beef flavour
Quick marinade of garlic, rosemary, lemon & sage, smashed out then cooked
Three peppercorn crust then pan roasted

SIDES

Chips £2
Buttered new potatoes £2.25
Beer batter onion rings £2
Asparagus spears £3
Green salad £2
Tomato, red onion & olive salad £3
French green beans £3
Carrots in garlic butter £2.50
Sautéed spinach with roasted garlic £3

SAUCES

£2 each
Pepper
Béarnaise
Garlic & parsley butter
Blue cheese
Mushroom

GRILLED TO PERFECTION

BLUE Rare Cool blue all the way through
RARE Cool centre, bright red all the way through
MEDIUM RARE Warm centre, red throughout
MEDIUM Warm pink centre

MEDIUM WELL Hot, small amount of pink in the centre
WELL DONE not recommended, as takes away the succulent flavour

See our **FRESH SHEET** for the Daily Specials

