

BUCCLEUCH ARMS

~ ST BOSWELLS ~

STARTERS

Sample January 2024

Heritage beetroot & warm goats cheese salad

Toasted hazelnuts, Salad leaf, balsamic dressing £8 v gf

Slow cooked potted game pate

Herb toasted bloomer, house pickle £8.50

Seared breast of local pigeon

Stornoway black pudding, crab apple jelly £8.50

Portobello mushroom rarebit

St Andrews farmhouse cheddar & Dijon mustard sauce, rocket & leaf salad £8 V

Homemade soup of the day

The Bread Maker's sourdough bloomer £5.75 gfa v

MAINS

Fillet of Scottish salmon

Lightly curried risotto, peas, coriander, lemon, parmesan £19

Tempura battered Evemouth haddock

Peas, Lemon, Steak chips, Tartare sauce £17 gf

The Smoking Coo

8oz homemade beef burger, smoked bacon, smoked cheddar, homemade smoked ketchup, coleslaw, smoky onion sesame bun, skinny fries £17 gfa

Wild mushroom gnocchi

Parmesan, peas, lemon, cream £14 v

Buccleuch Arms pie of the day

Sauté root vegetables, roast potatoes £17

6oz Tweed Valley sirloin steak salad

Salad leaf, sun dried tomato, spring onion, cucumber, roast tomato dressing, Darling blue or goats cheese £24 gf

NIBBLES

Pheasant breast goujons

Garlic mayonnaise £6

Haggis Bon Bons

Sweet chilli sauce £6

The Bread Maker's bread

Olive oil & balsamic £6

Marinated Olives £5 v,gf

PUDDINGS

Vanilla panna cotta

House shortbread £8.50

Sticky toffee pudding

Toffee sauce, vanilla ice cream £8.50

Chocolate and orange torte

Orange gel £8.50 gf ve

Doddington's ice creams

Chocolate, vanilla, strawberry, caramel & sea salt, mint choc chip (gf) £2.50 per scoop



