

## STARTERS

Today's soup, homemade bread	£4.75
Haggis and Red Onion Oatcake Tart clapshot, grain mustard dressing	£6.50
Breast of Tweed Valley Wood Pigeon, roast apple, foie gras fritter, sauternes reduction	£7.50
Seared Isle of Skye Scallops, chorizo jam grilled salsify	£9
Whipped Goats Cheese, beetroots, toasted hazlenuts, rocket, balsamic	£6.50
Tuna Tataki, pickled ginger, spring onion coriander, wasabi mayo	£7.50
Warm Salad of Jerusalem Artichoke, leeks black pudding, red wine vinaigrette	£6.75

## To Share

A Plate of Ettrick Valley Smokehouse Fish cold smoked salmon, hot smoked trout pate, whisky and treacle cured salmon, hot smoked salmon, lemon, crostini	£16
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## KIDS MENU

Cod Goujons, chips	£6
Chicken and Leek Pie, new potatoes	£6
Spaghetti, fresh tomato sauce	£4
Sausage and Mash	£5

## MAINS

Seared Fillet of Scrabster Cod fennel Lyonnaise, prawns pil pil	£16
Confit Duck Leg, creamed cabbage crispy potatoes, bacon, lentils	£15
Whole Roasted Cauliflower, sweet potato fondant, romesco sauce	£14
Seafood Mixed Grill- sea bass, hake, lemon sole bream, sea trout- spinach, tomato confit	£17
Braised Pig Cheeks, roast winter roots parsley mash	£15
Roast Rump of Local Roe Deer, celeriac puree, gratin dauphinoise, pickled pear	£17
250g 45 Day Himalayan Salt Aged Perthshire Shorthorn Rib Eye Steak	£20
225g Grass Fed 35 Day Aged Hardiesmill Aberdeen Angus Sirloin Steak	£21

*\* steaks are Prime Scotch beef and are served  
with watercress, Café de Paris butter and beef  
dripping chips*

## SIDES £2.75

Beef Dripping Chips
House Salad
Braised Red Cabbage
Rocket, parmesan, balsamic
Rumbledethumps
Buttered Heritage New Potatoes
Roast Autumn Root Vegetable

"We are committed to using local produce where possible, our current suppliers include Hardiesmill, Shaws Fine Meats, Burnside Farm Foods, Peelham Farm & Overlangshaw Farm"

## DESSERTS

Plate of Small Desserts £7.50

Citrus - Lemon Tart, orange polenta cake, key lime mousse £6.75

White and Dark Chocolate Millefeuille, milk chocolate cremeux, praline crumb, vanilla ice cream  
hot chocolate sauce £7

Banana Fritters, rum syrup, muscovado sugar, honeycomb ice cream £6.50

Salted Caramel and Roasted Nut Sundae, vanilla ice cream, whipped cream, butter cookies £6.75

Firebrick Ice Creams and Sorbets £5

British Cheeses from the Board £8.50  
*tomato chutney, celery, oatcakes, grapes, bread*

### Dessert Wines and Ports By the Glass

Coteaux du Layon Loire Valley, France	£4.50	Quinto do Noval LBV Unfiltered	£3.50
Rutherglen Muscat Victoria, Australia	£5.50	Grahams Six Grapes Vintage Character	£4
		Smith Woodhouse 10 Year Old Tawny	£4.50

### Hot Drinks

Single/ double Espresso	£1.90/£2
Flat White	£2.20
Latte	£2.50
Cappuccino	£2.50
Americano	£1.90

### Speciality Coffees

Gaelic, Irish, Calypso, Baileys	£6.50
Selection of teas- please ask	£2
Hot Chocolate/whipped cream	£2.50/£2.75

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