

# EVENING MENU

## TO START

SMOKED VENISON 7.5  
*Bower's smoked venison bresaola, compressed gin Waldorf salad, bramble vinegar*

PORK BELLY 8.5  
*Pork belly slow cooked over wood embers, king prawns, kiwi salsa, lemon fennel, bisque sauce*

COURGETTE 7  
*Yellow & green courgette, charred globe artichoke, honey roasted beetroot & cauliflower, cous cous*

DUO OF SALMON 7.50  
*Beetroot cured salmon, salmon rillettes, golden beet & apple salad*

CHOWDER 6  
*Sweetcorn chowder, red chilli & spring onion crème fraîche*

## SHARING BOARDS

BAKED CHEESE 12.5  
*Baked wheel of Camembert, spiced tomato chutney, homemade bread*

SEAFOOD 15  
*Smoked haddock Scotch egg, potted trout pate, smoked salmon, crispy squid, bread sticks, horseradish tartar sauce*

## MAINS

RISOTTO 16  
*Seafood risotto - mussels, king prawns, queenie scallops, truffle and samphire salad*

LAMB 18  
*Rump of Border's lamb, navarin vegetables, tarragon cream*

CHICKEN 15  
*Breast of corn-fed chicken stuffed with boudin noir, Savoy cabbage & smoked bacon, creamed potatoes*

HAKE 14  
*Hake fillet, garlic sautéed baby potatoes, buttered spinach, saffron & chervil sauce*

HARICOT 12  
*Haricot bean cassoulet, beetroot puree, roast goats cheese & red chard salad*

GOURMET VENISON & BEEF BURGER 15  
*Tomato relish, triple cooked chips, brioche bun, gherkin*

## FROM THE JOSPER

Our Josper is an elegant combination of a charcoal grill and an oven in a single machine. Cooking at an average temperature of anywhere between 300°C and 500°C, it is specially designed to ensure none of the natural moisture or flavour escapes from the food cooked in it.

### COUNTRY OF ORIGIN:

*100% Scottish*

### BREED:

*Tweed Valley Border's & Buccleuch Estate*

### SUPPLIERS:

*John Gilmour & Campbell's*

SIRLOIN 250G 24

RIB-EYE 250G 26

RIB ON THE BONE 350G 36

CHATEAUBRIAND 600G (SHARING) 60

PORK SHOULDER STEAK 300G 17

BARNSELY CHOP 15/26

*All our dishes from the Josper are served with balsamic vine cherry tomatoes, béarnaise sauce or red wine jus & your choice of triple chips, house salad or creamed mash*

## SIDES

ALL SIDES 3.5

TRIPLE COOKED CHIPS

CREAMED MASH & BACON CABBAGE

ROCKET & HERITAGE TOMATO SALAD

NAVARIN VEGETABLES

MACARONI CHEESE WITH A PARMESAN CRUST

## THE FINALE

CHOCOLATE FONDANT 6  
*Dark chocolate fondant, salted caramel ice-cream, semi twill*

WHITE CHOCOLATE 6.5  
*Caramelised white chocolate cheesecake with vodka cherries, pistachio crumb*

APPLE & ALMOND ROSE TARTLET 7  
*rum & raisin ice-cream*

ICE-CREAM (PER SCOOP) 2  
*A selection of homemade ice cream (PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)*

STRAWBERRY & CREAM TART 6.5  
*Strawberry milkshake*

CHEESE 14  
*Cheeseboard featuring IJ Mellis cheese, house chutney, oatcakes (PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)*

*If you have a food allergy or special dietary requirement please speak to a member of our team. Our food is prepared in a kitchen where allergens are present and our menu descriptions do not include all ingredients. A 10% discretionary service charge is added to parties of 8 guests or more. All prices are inclusive of VAT*