

# EVENING MENU

## TO START

SMOKED PIGEON 7  
*Bower's smoked pigeon, black pudding pave, tarragon beetroot puree*

SCALLOPS 8  
*Pan-fried scallops, pickled cauliflower, green apple puree, smoked bacon*

GOAT'S CHEESE 6  
*Goat's cheese & spinach moneybags, shallot & chilli jam*

TERRINE 5.5  
*Smoked ham & ox terrine, winter veg piccalilli, walnut crisp bread*

BISQUE 5.5  
*Cauliflower & turmeric bisque*

BREAD & BUTTER 3  
*Artisan bread, extra virgin olive oil, balsamic vinegar, French butter*

## SHARING BOARDS

BAKED CHEESE 13  
*Baked wheel of Camembert, spiced tomato chutney, homemade bread*

SEAFOOD 16  
*Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce*  
EXTRA BREAD £2

## MAINS

RISOTTO 17  
*Coconut curry spiced monkfish cheek, king prawn, leek & spinach risotto*

VENISON 18  
*Haunch of Highland venison, buttered baby vegetables, creamed mash potato, bramble jus*

BEEF 20  
*Medallions of Tweed Valley beef, thyme potato pave, roasted baby carrots, spinach puree*

STONE BASS 16  
*Fillet of stone bass, smoked bacon & baby leeks, white bean puree*

TAGINE 13  
*Pearl barley & preserved lemon tagine, buttered baby vegetables*

GOURMET VENISON & BEEF BURGER 15  
*Tomato relish, triple cooked chips, focaccia bun, Comté Cheese, 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

LAMB SHANK 20

PORK T-BONE 300G 18

*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

HOUSE SALAD

TENDER STEM BROCCOLI WITH HOLLANDAISE SAUCE & ALMONDS

MACARONI CHEESE WITH A PARMESAN CRUST

## THE FINALE

CHOCOLATE 6.5  
*Chocolate & hazelnut pave, white chocolate sorbet*

CRÈME BRÛLÉE 6  
*Apple crème brûlée, cinnamon churros, vanilla & apple compote*

RICH STICKY TOFFEE PUDDING 6  
*Cardamom & orange custard*

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

TRIO OF DESSERTS 7  
*Homemade tablet tart, cranachan fool, honeycomb ice-cream*

CHEESE 14  
*Cheeseboard featuring I.J 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*