

EVENING MENU

TO START

SMOKED DUCK	7
<i>Bower's smoked duck, black pudding pave, tarragon beetroot puree</i>	
SCALLOPS	8
<i>Pan-fried scallops, pickled cauliflower, green apple puree, smoked bacon</i>	
GOAT'S CHEESE	6
<i>Goat's cheese & spinach moneybags, shallot & chilli jam</i>	

TERRINE	5.5
<i>Smoked ham & ox terrine, winter veg piccalilli, walnut crisp bread</i>	
BISQUE	5.5
<i>Cauliflower & turmeric bisque</i>	
BREAD & BUTTER	3
<i>Artisan bread, extra virgin olive oil, balsamic vinegar, French butter</i>	

SHARING BOARDS

BAKED CHEESE	13
<i>Baked wheel of Camembert, spiced tomato chutney, homemade bread</i>	
SEAFOOD	16
<i>Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce</i>	
EXTRA BREAD £2	

MAINS

RISOTTO	17
<i>Coconut curry spiced monkfish cheek, king prawn, leek & spinach risotto</i>	
VENISON	18
<i>Haunch of Highland venison, buttered baby vegetables, creamed mash potato, bramble jus</i>	

BEEF	20
<i>Medallions of Tweed Valley beef, thyme potato pave, roasted baby carrots, spinach puree</i>	
STONE BASS	16
<i>Fillet of stone bass, smoked bacon & baby leeks, white bean puree</i>	

TAGINE	13
<i>Pearl barley & preserved lemon tagine, buttered baby vegetables</i>	
GOURMET VENISON & BEEF BURGER	15
<i>Tomato relish, triple cooked chips, focaccia bun, Comté Cheese, gherkin</i>	

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
<i>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</i>	

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
<i>Chocolate & hazelnut pave, white chocolate sorbet</i>	
CRÈME BRÛLÉE	6
<i>Apple crème brûlée, cinnamon churros, vanilla & apple compote</i>	

RICH STICKY TOFFEE PUDDING	6
<i>Cardamom & orange custard</i>	
ICE-CREAM (PER SCOOP)	2
<i>A selection of homemade ice cream (PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)</i>	

TRIO OF DESSERTS	7
<i>Homemade tablet tart, cranachan fool, honeycomb ice-cream</i>	
CHEESE	14
<i>Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes (PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)</i>	

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