

WHILE YOU WAIT

Catalonian Gordal olives	£3.50
Chargrilled bread - with 'flavour of the day!'	£3.50
Spiced nuts of the day	£3.75

MARKET MENU

STARTERS

Yellow split pea soup - cumin, chive oil

Heritage tomatoes - black olive, goats cheese mousse, basil, sour dough

Borders ham hock terrine - Arran mustard, pickled summer vegetables, sweet cicely

Smoked North Atlantic mackerel - fennel, orange, horseradish yoghurt, dill

MAINS

Free range Perthshire chicken - pea puree, broad beans, haricot beans, braised baby gem, pancetta lardons

North Sea coley - Jersey royals, courgette, samphire, capers

Free range Ayrshire pork belly
- glazed cheek, caramelized onion purée, burnt onion, nuts, seeds and grains

Tagliatelle - chestnut mushrooms, trompettes, truffle oil, tarragon

DESSERTS

Granny smith apple crumble - brambles, Cornish clotted cream

Blacketyside farm strawberries
- mascarpone, meringue, 12-year-old balsamic, basil, strawberry sorbet

Selection of Stewart Tower dairy ice cream

Selection of British cheese
- crackers, chutney

Lunchtimes

Monday - Friday / Serving from midday
£14.50 2 courses / £19.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£14.50 2 courses / £19.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£16.50 2 courses / £21.50 3 courses

A LA CARTE

STARTERS

Yellow split pea soup - cumin, chive oil £5.50

Smoked aubergine salad - cumin, feta, mint, harissa £6.50

Heritage tomatoes - black olive, goats cheese mousse, basil, sour dough £7.50

Smoked North Atlantic mackerel - fennel, orange, horseradish yoghurt, dill £7.50

Borders ham hock terrine - Arran mustard, pickled summer vegetables, sweet cicely £8.00

Borders smoked ham broth - Tarbert langoustine, lardo, carrots, leeks £8.00

North Atlantic red mullet - sour dough and pancetta crumb, red pepper purée, almond cream £9.50

Hand dived Orkney scallop - morcilla purée, chorizo picante, seaherbs £10.00

MAINS

Haggis, neeps and tatties - skirlie and herb butter £12.00

Tagliatelle - chestnut mushrooms, trompettes, truffle oil, tarragon, shaved black truffle £15.00

Spiced North Sea hake - curried sweet potato, blackened mango, spring onion, coconut £16.00

Free range Ayrshire pork belly - glazed cheek, caramelized onion purée, burnt onion, nuts, seeds and grains, Iberico ham £16.50

North Sea coley - Jersey royals, courgette, samphire, capers, baby squid £16.50

Free range Perthshire chicken - pea puree, broad beans, haricot beans, braised baby gem, pancetta lardons, morels £17.50

Borders lamb shoulder - smoked mash, spring onion, artichoke, lamb sweet breads, sauce vierge £18.00

Gressingham duck - Heritage carrots, carrot purée, salt baked kohlrabi, mangetout £21.50

A la carte menu is available for parties of twelve or less

SIDE ORDERS

Market vegetables | Buttered new potatoes
Chips | Rocket and Parmesan salad
£3.50 each

OFF THE GRILL FROM SHAW'S

Shaws Fine Meats are traditional family butchers working closely with farmers to source the finest livestock from the Borders and Lothians. They dry age their meat on the bone to ensure maximum flavour and tenderness.

(8oz) 35-60 day aged Scottish Borders beef served with garlic and herb butter.

60 day aged Borders rump
£20.00

35 day aged Borders sirloin
£21.50

45 day aged Borders rib-eye
£23.50

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

A discretionary service charge of 10% will be added to tables of 10 or more.

All prices are inclusive of VAT at current rate.