
A LA CARTE

STARTERS

Lindisfarne Oysters - classic, lemon, tabasco and mignonette *three* £6.50 or *½ Dozen* £13.00

Champagne and Oysters - Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters *£35.00 to share*

White onion veloute - almond, Isle of Mull cheddar scone	£7.00
Tortellini - white bean and truffle, pumpkin, pumpkin seeds, sage	£8.00
Balvenie Whisky or Hendricks Gin cured smoked salmon - Pain de Mie, oatmeal, radish	£10.00
Pine smoked Highland venison tartare - mushroom ketchup, chestnuts, brambles, wood sorrel	£11.00
Duck foie gras - endive, sauternes soaked sultanas, walnut	£12.00
Daube of Borders pork - hand dived Orkney scallop, butternut squash, hazelnut	£12.00
East Neuk crab salad - avocado and wasabi purée, crispy cavalo nero	£14.00

MAINS

Gnocchi - roasted beets, goat's curd, rainbow chard, almond and parsley pesto	£15.00
Pearl barley risotto - cep, cavolo nero, black truffle	£15.00
Guinea fowl - potato boulangere, cauliflower cheese, kale	£18.00
Stone bass - tarka dal, fennel bhaji, curry sauce, lime chutney, coconut	£19.00
Short rib of Borders beef - barbequed white cabbage, salt baked celeriac, shallots	£19.00
North Sea halibut - cauliflower puree, romanesco, mussels, clams, langoustine bisque, sea vegetables	£20.00
North Atlantic monkfish - veal sweetbread, wild mushrooms, jerusalem artichoke, spinach, bordelaise sauce	£20.00
Borders partridge - creamed cabbage, parsnip, bread sauce, game chips, blackberry	£21.00

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

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.

(10oz) 30-45 day aged Scottish Borders beef served with garlic and herb butter.

All Steaks comes with salad and chips.

45 day aged Borders rump

£22.00

35 day aged Borders Sirloin

£23.50

30 day aged Borders rib-eye

£25.50

MARKET MENU

STARTERS

Borders chicken and tarragon rilette

- homemade piccalilli,
roasted shallot mayonnaise

Caramelised cauliflower and coconut soup

- chargrilled flatbread

Smoked North Atlantic mackerel

- crème fraiche and horseradish, compressed
apple and pickled cucumber

Heritage beetroot salad

- savoury granola, crumbled feta

MAINS

Pan fried fillet of sea bass - roasted courgette,
aubergine and red onion, cherry tomatoes

Jerusalem artichoke and hazelnut risotto

- puffed wild rice

Roast Ayrshire pork tenderloin

- celeriac
and chestnut emulsion, buttered kale,
apple and cider chutney

Roast breast of pheasant - creamed sprouts
and pancetta, fondant potato and Madeira jus

DESSERTS

Honey and raisin flapjack

- vanilla ice cream and honeycomb

Selection of British and continental cheese

- oatcakes and crackers and homemade chutney
(£3 supplement)

Selection of Stewart Tower dairy ice cream

Apple and cinnamon crumble

- Devonshire clotted cream

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

WHILE YOU WAIT

Catalonian Gordal olives £3.50

Chargrilled bread
- with 'flavour of the day!' £3.50

Spiced nuts of the day £3.75

SIDE ORDERS

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£3.50 each



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.