

## 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

**Green courgette and basil veloute** -  
Katy Rodger's creme fraiche

**Heritage tomatoes** - goats cheese,  
black olive crumb, filo, basil

**Smoked Ayrshire ham hock terrine**  
- carrot chutney, pickled heritage carrots,  
watercress, sourdough

**Cured sea reared sea trout** - pickled green  
apple, burnt cucumber, yoghurt, dill

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### MAINS

**Perthshire chicken** - sweetcorn puree, burnt  
sweetcorn, baby gem, pickled trompettes

**North Sea Plaice** - pomme mousseline, young  
spinach, almond and caper beurre noisette

**Braised brisket of borders beef**  
- truffle polenta cake, burnt onion puree,  
tender steam broccoli

**Risotto Milanese** - parmesan, sunflower seeds

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### DESSERTS

**Poached peach** - lemon thyme, almond  
crumb, amaretto mascarpone

**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

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### 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

**Green courgette and basil veloute** - Katy Rodger's  
creme fraiche £5.50

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

**Heritage tomatoes** - goats cheese, black olive crumb,  
filo, basil £7.50

**Cured sea reared sea trout** - pickled green apple,  
burnt cucumber, yoghurt, dill £7.50

**Smoked Ayrshire ham hock terrine** - carrot chutney,  
pickled heritage carrots, watercress, sourdough £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 Argyll scallops** - ceps, sweetcorn,  
pine nut, douglas fir oil £12.00

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### MAINS

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

**Risotto Milanese** - parmesan, sunflower seeds,  
Scottish girolles £15.00

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

**Braised brisket of borders beef** - truffle polenta  
cake, burnt onion puree, tender steam broccoli,  
sauté' wild Scottish mushroom £16.50

**North Sea Plaice** - pomme mousseline, young spinach,  
almond and caper beurre noisette, Brown shrimps £17.00

**Perthshire chicken** - sweetcorn puree, burnt  
sweetcorn, baby gem, pickled trompettes, Foie gras £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

**Vegetables du jour | Potatoes du jour**  
**Chefs salad | Chips**  
£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.

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

**45 day aged Borders rump**  
£20.00

**35 day aged Borders sirloin**  
£21.50

**30 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.