
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
Scottish 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

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	⋮	35 day aged Borders sirloin	⋮	30 day aged Borders rib-eye
£20.00		£21.50		£23.50