

### **Starters**

Today's Soup with Hand-made Bread	5.00
Tempura Goujons of Plaice with Wasabi Mayonnaise	7.00
Chef's Vegetable Spring Rolls with Ginger Soy Sauce (v)	6.00
Smoked Ham Hock Terrine, Scotch Quails Egg, Straw Fries and Mustard	9.00
Caesar Salad of 'Thirlestane Estate' Partridge, Crisp Pancetta and Anchovies	8.00

### **Mains**

Borders Beef Burger, Gruyere, Dijonaise and Onion Ring on Our Own Brioche Bun Served with Duck Fat Chips and Coleslaw	13.00
Eyemouth Haddock in Tempest Beer Batter, Hand-cut Chips, Pea Puree & Chef's Tartar Sauce	13.00
Local Bavette Steak & Frites served Rare with Sauce Diane	17.00
Head to Tail of Border Beef; Cheek, Fillet and Oxtail with Caramelised Onion and Red Wine Jus	22.00
Twice Baked Souffle of Applewood Smoked Cheese with Leek and Shallot (v)	12.00
Slow Roasted Belly of Pork, Scratching, Mustard Seed Mash and Braised Chicory	16.00
Tandoori Chunk of Coley, Bombay Potatoes, Vegetable Pakora and Raita	17.00
Roast of Border Beef, Duck Fat Roasties, Glazed Parsnips, Yorkshire Pudding, Greens and Jus	17.00

### **Sides**

Duck Fat Chips	3.00
Today's Side of Vegetables	3.00
Shoestring Fries	2.50
Seasonal Salad	2.50