

Starters

SMOKED BORDERS CHICKEN & AVOCADO CROQUETTES

Chilli & Lime Mayo

£7

BACON WRAPPED SCALLOPS

Scallop Roe Salsa, Cauliflower Puree

£8

A POT OF HOMEMADE SOUP

Crusty Bread & Butter (v)

£5

FINNAN HADDIE PIE

Herby Mash Crust, Leek Sauce

£6.5

DUCK & BLOOD ORANGE PATE

Rye Crostini, Pickles

£7

SAUTEED WILD MUSHROOMS

Toasted Brioche, Roast Garlic & Chervil Butter (v)

£6.5

DUCK HEART SKEWERS

Chimichurri, Herb Salad

£7

Mains

CHERMOULA & ALMOND BAKED HAKE

Quinoa Tabbouleh, Saffron Yoghurt

£14

TWICE-COOKED AYRSHIRE PORK BELLY

Herby New Potatoes, Yellow Tomato Relish, Char-Grilled Asparagus

£14.50

CRISPY DUCK EGGS

*Pistachio, Heirloom Tomato, Samphire Grass &
Escarole Salad (v)*

£12.5

ROAST RACK OF BORDERS LAMB

*Rocket Pesto, Parmesan Polenta &
Minted Peas*

£16.5

Pies

VEGETABLE PATCH PIE

This Season's Vegetables, Grilled Mashed Potato Top (v)

£8.5

SCOTTISH GAME PIE

The Best Seasonal Game Braised in Stout Gravy with Butter Puff Pastry

**May contain traces of shot*

£10

BORDERS CHICKEN & LEEK PIE

Braised Chicken, Leeks & Tarragon Cream Sauce & Butter Puff Pastry

£9

Grills

11oz ABERDEEN ANGUS BAVETTE
*Aged by Shaw's of Lauder, Marinated in
Red Wine. Served Pink.*

£16

12oz SMOKED BORDERS PORK CHOP
Cold Smoked Extra Thick-Cut Pork Loin Chop

£13.5

WHOLE SCRABSTER MEGRIM SOLE
Marinated in Chilli, Lime & Garlic

£14

Sides

- Triple Cooked Beef Dripping Chips –
- Hand Cut Chips –
- Creamy Mashed Potatoes-
- House Baked Beans –
- Samphire, Asparagus & Lemon –
- Wild Mushrooms & Wilted Greens -
- Watercress & Heirloom Tomato-

Sauces

- Chimichurri –
- Bone Marrow & Parsley –
- Green Peppercorn & Thyme -
- Roquefort & Smoked Paprika Butter –
- Rocket Pesto-

Desserts

CHEESE SELECTION

Spiced Fruit Chutney, Grapes & Oat Cakes

£8

BANOFFEE CRUMBLE

Candied Walnuts & Nutmeg Cream

£6

JELLY & ICE CREAM

Elderflower Jelly, Poached Pears & Vanilla Ice Cream

£6.5

GALA APPLE & CARAMEL PIE

Filo Pastry, Apple Crisps and Crème Anglaise

£6.5

CHOCOLATE ORANGE CHEESECAKE

Blood Orange Syrup

£6

Breakfast

THE FULL SETT

*Char-Grilled Borders Bacon, Pork Sausage, Roast Vine Tomato, Portabello Mushroom,
Toasted Rye Bread, Fried Duck Egg & House Baked Beans*

£11

CONTINENTAL BREKKIE

*Smoked Ham, Blarliath Cheddar, Doorstop Toast, Homemade Jam, Strained Yoghurt, Honey &
Fruit*

£10

BEANS ON TOAST

House Baked Beans, Sautéed Wild Mushrooms & Toasted Brioche

£5.5

BADGER & Co GRANOLA

*Almond, Hazelnut & Oat Granola
Yoghurt, Heather Honey & Fruit (v)*

£5

FRESHLY BAKED CROISSANT

Butter and Homemade Jam

£2.5

SMOKED SALMON CRUMPETS

*Scottish Smoked Salmon,
Scrambled Duck Eggs & Toasted Crumpets*

£7.5

BACON BUTTY

*Char-Grilled Borders Bacon, Buttered Morning Roll, Roast Tomato & Homemade Brown
Sauce*

£4

SMASHED AVOCADOS
Citrus & Chives on Toasted Rye Bread
£6

Add on.....

Poached Eggs £2

Smoked Salmon £2

Bacon £2

Sausage £2

Portobello Mushroom £1.5

Roast Vine Tomato £1.5

Sunday Roast

Served from 12pm every Sunday

35 DAY AGED ROAST RUMP OF BEEF

*Served Pink, with Yorkshire Puddings, Beef Fat Roast Potatoes, Braised Heritage Carrots,
Buttered Spring Greens, Red Wine Jus*

£15 per person

Lunch Menu

Served 12pm-5pm (Mon-Fri)

CHARGRILLED BORDERS BEEF BURGER £10

Toasted Onion Bun, Gem Lettuce, Beef Tomato, Grain Mustard, Badger Brown Sauce, Hand Cut Chips

Add: Smoked Back Bacon, Cheddar or Portobello Mushroom £1.50 each

½ kg STEAMED SCOTTISH MUSSELS & CHIPS £7.5

Angry Orchard Cider, Shallots, Leeks & Herbs

WILD MUSHROOM & HAM HOCK RAGU £8

Marrowfat Peas, Confit Garlic, Red Onion, Fresh Herbs & Pea Shoots

ROAST PUMPKIN & HARRISSA HUMMUS £7.5

Chargrilled Courgette, Toasted Pumpkin Seeds, Rocket, Walnut Pesto, Crispy Feta

STEAMED SURF CLAMS & GRILLED CHORIZO £8

Linguine, Chilli, Parsley & Lemon

FIVE SPICE ROAST DUCK & ORANGE SALAD £7.5

Crispy Shallots, Greens, Radish, Sweet & Sour Dressing

AVOCADO & CHARGRILLED HALLOUMI SALAD £7

Black Olives, Heritage Tomato, Gem Lettuce, Lemon Dressing

Add: Smoked Chicken £2