



STARTERS

Fresh Homemade Soup
£3.90

Chicken Strips
Strips of Chicken coated in a house crispy batter
Served with a fresh Garlic & Chive Dip
£5.50

Garlic Mushrooms
Mushrooms sautéed with Garlic & Shallots
Simmered with White Wine & Double Cream
£5.55

Buccleuch Black Pudding
Slices of Buccleuch Black Pudding
Surrounded with a Wholegrain Cream Sauce
£5.25

Egg en Cocotte
Egg baked with Smoked Salmon
Sautéed Leeks, Cream & Cheese
£5.35

Ciabatta
Toasted Ciabatta coated with Mushrooms & Peppers
In a spicy Brandy Sauce
£4.95

Haggis Tower
Haggis, Neeps & Tatties
Served with a Whisky Sauce
£5.95



MAIN COURSES

Guinea Fowl
Breast of Guinea Fowl
Pan fried with Chorizo, Peppers & Red Onion in a Balsamic Reduction
£14.50

Steak
Rib Eye Steak cooked to your liking
Served with Mushrooms & Tomato
£15.95

Tarragon Chicken
Supreme of Chicken
Wrapped in Bacon & filled with fresh cut Tarragon & Garlic Butter
Coated with a Mushroom & White Wine Cream Sauce
£12.95

Beef
A chunk of Beef braised in a rich stock
Served with Dauphinoise Potatoes & a Red Wine Jus
£13.95

Wood Pigeon
Fresh Wood Pigeon
Sat on a bed of Buccleuch Black Pudding
Topped with Crispy Bacon & surrounded with a Redcurrant Sauce
£12.95

Chilli Steak
Flattened Rump Steak
Marinated with fresh Chilli, Coriander, Garlic & Shallots
Served with Rocket & Parmesan Shavings
£14.95

SIDE ORDERS

Garlic Bread	£3.95	Veg Selection	£2.25
Mustard Mash	£1.95	Side Salad	£2.50
Chips	£2.00	Potatoes	£2.25



DESSERTS

Warm Chocolate Fudge Cake
Served with Double Cream

Vanilla Ice Cream & pieces of Fudge
Coated with Caramel Toffee Sauce
Topped with Cream

Sticky Toffee Pudding with a Butterscotch Sauce
Served with Vanilla Ice Cream

Brie & Biscuits

£4.25