



Winter 2021 A la Carte Menu

Starters

Traditional Lentil Soup(vegan)

Home-made lentil soup with toasted bloomer or gluten free bread £5.5

Char-grilled bread olives and hummus (vegan)

Bloomer, rye, and home-made focaccia toasted on the grill served with hummus and marinated olives £6

Soup of the day (vegan)

Home-made vegetarian soup made with fresh local ingredients served with toasted bloomer £5.5

Vegetarian Haggis Bon Bons

Breaded local vegetarian haggis deep fried with chive mayo £7

Roasted Pear and Walnut Salad

With Focaccia crisp and celeriac remoulade £7

Smoked Haddock Arancini

Seasoned Smoked haddock rice balls served with lemon wedge, rocket, and tartare £8

Duck Rillettes

Duck pate Quenelles on toasted focaccia with baby pickle, shallot, and pomegranate £7.5

Starters for Two

The Veggie

Homemade rosemary and sea-salt focaccia veg haggis bon-bon & olives, grilled peppers, hummus piccalilli spring onion mayo olive oil and balsamic £14

Sauces £3.50

Peppercorn
Laphroaig Whisky
Mushroom, Shallot and Red wine

Sides £3.50

Skin on fries
Mashed potatoes
Mixed or Green salad

Steamed greens

Classic Main Courses

Roasted Beetroot, Brie and Red Onion Tart	£15
<i>Puff pastry galette with brie, beetroot and red onion served with lemon gremolata boiled potatoes and greens</i>	
Penne Napolitana(vegan)	£9
<i>Vegan friendly penne pasta bound in a tomato and basil sauce with sea-salt focaccia</i>	
Penne Napolitana topped with grilled Halloumi cheese (v)	£13
Roasted Fillet of Scottish Salmon	£16
<i>Served with a pink peppercorn and caper sauce boiled potatoes and greens</i>	
Beef Whisky and Haggis artisan sausages	£14
<i>Served simply with mashed potatoes, peas, and red wine gravy</i> <i>Vegan sausages available with vegan mashed potatoes and vegan gravy</i>	
Steak Pie	£17
<i>Classic braised beef with onion and carrot in a rich gravy served with mash and greens</i>	
Sage and Onion Turkey Roulade	£18
<i>Rolled turkey breast with bacon served with pigs in blankets, sprouts carrots and roast potatoes</i>	

Main Courses from the Grill

'The Buckstone	£15
<i>Borders Beef burger topped with Cajun mayo and Cheddar cheese, with skin on chips</i> <i>Can be served with gluten free bun, burger is gluten free</i>	
Huntsman Burger	£16
<i>Venison and pork burger Served on a brioche bun with cranberry relish and skin on chips</i>	
Jackfruit Burger(vegan)	£13
<i>Served on a vegan bun with vegan slice tomato chutney and skin on chips (v)</i>	
10oz Borders Beef Rib-eye steak and hand cut chips(gf)	£27.5
<i>30-day dry aged beef steak cooked to your liking with grilled tomato, mushroom</i>	



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Desserts

Elderflower and Edinburgh gin parfait(gf)	£7
<i>Creamy frozen fruit yoghurt served with mixed berries</i>	
Traditional Christmas Pudding	£7
<i>Sweet Date pudding served with brandy sauce</i>	
<i>Gluten free available</i>	
Fruit Pavlova	£7
<i>Crisp meringue filled with pineapple. Mango and orange chunks bound in a lightly whipped cream</i>	
<i>Drizzled with cranberry syrup and crushed walnuts</i>	
Chocolate Brownie Trifle	£7
<i>Rich Brownie chunks set in jelly served with set custard and cream, topped with shortbread</i>	
Selection of Ice Cream and Sorbets (vegan available) (gf)	£6
<i>Please ask your server for today's selection</i>	
Trio of Scottish cheeses	£11
<i>Clava Brie, Stilton and smoked Cheddar with oatcakes, celery, and tomato chutney</i>	
<i>Gluten free oatcakes available</i>	