



1886



summer 2022
A la Carte Menu

Starters

Char-grilled bread olives, oil and balsamic (v)(veg)

£6

*Bloomer, rye, and home-made focaccia toasted on the grill served with olives oil and balsamic
Gluten free bread available*

Soup of the day (v)(veg)

£5.5

*Home-made vegetarian soup made with fresh local ingredients served with toasted bloomer
Gluten free bread available*

Smoked haddock arancini

£8

Breaded golden rice balls flavoured with smoked haddock and cheddar deep fried with chive mayo

Roast fennel and shallot bowl (v)(veg)(g/f)

£8

Roasted fennel shallot and green beans dressed with balsamic jus

Black pudding and smoked bacon salad

£9

Warm dressed salad of Stornoway black pudding and smoky bacon

Beetroot apple and walnut soup(v)(veg)

£8

Beetroot apple and walnut soup with toasted focaccia

Hot smoked salmon

£9.5

*Salmon fillet smoked over hot wood chips then cooled and flaked
Served with lemon, chive mayo rocket and oatcakes
Gluten free oatcakes available*

Ham hock terrine

£8

With piccalilli rocket salad and toasted focaccia

Starters for Two £18

The Grazer *Homemade rosemary and sea-salt focaccia hot smoked salmon, ham hock terrine olives, roasted fennel, hummus & chutney skin on fries*

The Veggie *Homemade rosemary and sea-salt focaccia veg haggis bon-bon & olives, roasted fennel, hummus piccalilli spring onion mayo olive oil and balsamic skin on fries*

Classic Main Courses

Lightly curried halloumi and spinach bowl(v)

£15

coconut milk and spinach with crushed cashews

Mild curry of Grilled halloumi,

Oven Baked Salmon Fillet (GF)

£17

Served with sliced new potatoes, tomato concasse and samphire grass in a light fish broth

Beef whisky and haggis artisan sausages

£15

Served simply with mashed potatoes, peas, and red wine gravy

Vegan sausages available with vegan mashed potatoes and vegan gravy

Pan seared Pork belly

£18

pork belly served with sauteed cabbage potato terrine and

black pudding croquette with honeyed jus

Steak pie mash and greens

£17

Traditional steak pie with prime chunks of borders beef onion and gravy

With a puff pastry topper

Main Courses from the Grill

'The Buckstone'

Borders Beef burger topped with Cajun mayo and Cheddar cheese, with skin on fries

£16

Grilled halloumi burger (v)

£14

Served on A brioche bun with salad tomato chutney and skin on fries

10oz Borders Beef Rib-eye steak and hand cut chips (G/F) £28

*30-day dry aged beef steak cooked to your liking with grilled tomato, mushroom
Hand cut chips*

Cajun style cauliflower steak(v)(veg)

£14

Marinated cauliflower grilled and served with spinach bhaji herb rice and tomato salsa

Grilled Chicken Breast(g/f)

£18

Served with creamed wild mushrooms, asparagus and potato terrine

Sauces £3.5

Peppercorn (g/f)

Whiskycream (g/f)

Mushroom, Shallot and Red wine(g/f)

Sides £3.5

Skin on fries(g/f)(v)(veg)

Sauté potatoes(v)(veg)(g/f)

Mashed potatoes(g/f)(v)(veg) Steamed greens(v)(veg)(g/f)

Mixed salad(g/f)(v)(veg)

Potato terrine(g/f)

Desserts

Elderflower and Edinburgh gin parfait (GF)

£7

Creamy frozen fruit yoghurt served with mixed berries

Sticky toffee pudding

£7

Sweet date pudding served with caramel sauce and salted caramel ice cream

Vanilla cheesecake

£7

*Light Vanilla biscuit cheesecake topped with pineapple and basil compote
drizzled with mango coulis*

Rich chocolate mousse

£7

Served with blood orange sorbet and chocolate soil with clementine syrup

Selection of Ice Cream and Sorbets (vegan available) (G/F)

Please ask your server for today's selection

Peppered strawberries and pineapple (g/f)

£8

Strawberries and pineapple with cracked black pepper, mint syrup and clotted cream

Quartet of Scottish cheeses with oatcakes and tomato chutney

£12

Clava Brie, Smoked applewood Cheddar, Stilton, goats' cheese, oatcakes, and celery
Can be served with gluten free oatcakes