

Menu

Starters:

Hungarian Goulash Soup, Home-Baked Bread 6.50

Recommended Wine: Merlot Reserva Santa Ema

Rutherford's Estate Wood Pigeon Breast

Selkirk Bannock, Stornoway Black Pudding, Coronation Dressing 7.95

Recommended Wine: Pinot Noir Sacred Hill

Goat Cheese Cheesecake, Red Onion and Raisin Jam 6.95

Recommended Wine: Sauvignon Blanc Sacred Hill

Homemade Black Crowdie, Figs, Pickled Cucumber 6.95

Recommended Wine: Picpoul de Pinet

Eyemouth Scallops, Celeriac with Apple, Smoked Bacon Crumb, Smoked Oil 10.95

Recommended Wine: Macon-Villages Jean Loron

Main Courses:

Hake Wrapped in Pancetta, Tagliatelle, Leek and Smoked Salmon Sauce, Truffle Oil 14.95

Recommended Wine: Fiano Schola Sarmenti

Squid Ink and Eyemouth Crab Dumplings, Samphire, Romesco Sauce 15.95

Recommended Wine: Pinot Grigio Castelforte

Kelso Roe Deer Haunch

Shallot Tartlet, Parisienne Potatoes, Salsify, Wild Mushrooms, Prune and Red Wine Jus 16.95

Recommended Wine: Shiraz Red Rock

Local Pheasant and Granny Jean's Haggis Roulade

Mash, Confit Carrot, Mustard Sauce 15.95

Recommended Wine: Pinot Noir Sacred Hill

Lentil, Sweet Potato and Barley Ballotine, Mille-Feuille and Cauliflower Coulis 13.95

Recommended Wine: Gavi di Gavi

Desserts:

Pear Tart Tatin, Clotted Cream Ice Cream 6.50

Apple Platter:

Apple Cubes in Cinnamon Crust, Apple Gel, Apple Juice and Bison Grass Vodka Shot 6.50

Chocolate and Coffee Ganache

Orange Granita, Gingerbread Foam, Puffed Rice Brittle 6.95

Poppy Seed and Dried Fruits Dumplings, Hazelnut Custard 6.50

Recommended Wine: Sauternes

Platter of Scottish Cheeses, Quince Jelly, Toasted Thyme Muffin, Oatcakes 7.95

Sharing Cheese 11.95

Recommended Wine: Kopke Port

Liquor Coffees:

Selection of Three Hills Coffee from Selkirk Served with Chef's Recipe Fudge

Choose from: Irish Coffee, Bailey's, Grand Marnier, Tia Maria 5.85

Why not try our new range of Cocktails and Single Malt Whisky?

Ask Stephanie, Catherine or Laura to see our drinks menu

