



## Sample Lunch and Supper Bar Menu

### SOMETHING WHILE YOU WAIT

Toasted Olive Ciabatta with Pesto	2.60
Toasted Garlic Ciabatta	2.35
A Bowl of Mixed Olives	2.85

### TO START

Homemade Soup of the Day	3.95
A Plate of Teviot Smokery Smoked Salmon	8.25
Lamb Meat Loaf, Mint Potato Salad, Redcurrant Jelly	5.95
Spanish Mackerel with Chick Peas, Tomato, Lemon and Rosemary Vinaigrette	5.95
Salad of Pear, Gorgonzola and Walnut Vinaigrette	5.95
Tian of Goats Cheese and Beetroot, Pickled Shallots, Pear Compote	5.95
Smoked Bacon, Cheese Potato Shell, Crispy Shredded Chicken Salad	5.95
Crab Cakes, Pickled Cucumber, Horseradish Cream, Pea Shoots	5.95
Garlic Tiger Prawns, Cajun Squid Rings, Baby Gem Lettuce, Garlic Dressing	6.95
Home Smoked Venison, Celeriac Remoulade, Roast Hazelnuts, Port Reduction	6.95

### MAINS

Fresh Fillet of North Sea Breaded or Beer Battered Haddock served with our own Tartare Sauce	11.35
Freshly Crumbed Scampi, Tartare Sauce, Chips, Potatoes or Wedges	12.50
Home-made Beef Burger or Venison Burger served on a Seeded Bun or Bap, Mixed Salad, Coleslaw, Tomato Chutney with Chips, Wedges or Potatoes. Cheese - £0.50 Bacon £0.50	10.50
Border Lamb Hot Pot, Lamb Cutlet, Broccoli, Green Beans	13.95
Roast Supreme Chicken, Chicken Cock au Vin, Garlic Croquette, Own Jus	12.50
Grilled Fillet of Cod served on a Mussel and Prawn Linguini's, Parmesan Salad	12.50
Pan Roast Fillets of Sea Bream, Confit Crushed Potatoes, Roast Peppers, Sauce Vierge	12.95
Wild Highland Venison Haunch, Parmesan Polenta Cake, Roast Butter Squash, Sprouts, Red Wine Jus	13.95
Crispy Skinned Pork Belly, Black Pudding Gnocci, Caramelised Apple, Arran Mustard Sauce	11.50
Crispy Duck Breast, Red Onion Tart, Parsnip Purée, Thyme Jus	13.50

### VEGETARIAN

Thai Vegetable Curry, Garlic and Coriander Naan Bread, Coconut Rice	10.95
Wild Mushroom, Spinach and Artichoke Baked Gratin, Paprika Potatoes	10.95

*All Main Courses are served with a choice of Chips, Potatoes or Wedges unless already accompanied with Rice, Mash or Pasta.*

### SALADS

Chicken Caesar Salad, Parmesan, Croutons and Cos Lettuce	10.95
Rare Roast Sirloin of Scotch Beef Salad, Horseradish Potato Salad, French Mustard Dressing	11.95
Honey Roast Ham Salad, Sweet Piccalilli, Warm New Potatoes	11.50





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### GRILLS

Sirloin Steak (10oz)	21.25
Trio of Lamb Chops	19.25
Rib Eye Steak (10oz)	21.25
Grill Sauce - Pepper Sauce	1.50

*Steaks and Chops are served with Grilled Tomato, Mushrooms and a choice of Chips, New Potatoes or Wedges  
Beef is aged for a minimum of 28 Days.*

### SIDE ORDERS

Boiled Potatoes	2.50
Market Vegetables	3.25
Chips	2.50
Rocket and Parmesan Salad	2.75
Wedges	2.50
Mozzarella, Sun Blush Tomato, & Olive Salad	2.95

### PUDDINGS AND CHEESE

Sticky Toffee Pudding, Vanilla Ice Cream, Sticky Toffee Sauce	6.25
Caramel Poached Pear, Praline Mousse, Crunchy Brioche, Vanilla Ice Cream	6.25
Rum Crème Brulee, Caramelised Banana, Chocolate Fondant, Banana Sorbet	6.25
Orange and Passion Fruit Tart, Passion Fruit Puree with Chocolate Ice Cream	6.25
A Selection of Scottish and Border Cheeses, Grape Chutney and Biscuits	6.50
A Selection of locally-made Ice Creams and Sorbets (Ask for List) (3 scoops) <i>made by M &amp; S Bergius, Over Langshaw Farmhouse, Galashiels</i>	5.95

### TEAS AND COFFEES

Latte	2.95
Espresso	2.50
Double Espresso	3.25
Cappuccino	2.95
Decaffeinated Coffees (Cafetiere, Cappuccino, Espresso)	2.50
Filter Coffee	2.50
Teas (A selection of Teas, Herbal Teas and Fruit Infusions are available)	2.50

Please Note that we cannot guarantee that any dish on this menu is totally free from nuts or nut derivatives.

LUNCH SERVED FROM 12 NOON, LAST ORDERS AT 2.00PM

SUPPER SERVED FROM 6.00PM, LAST ORDERS AT 9.30PM. 10PM ON A FRIDAY AND SATURDAY NIGHT.

### AA Pub of the Year 2005 - Winners for Scotland

*All our Beef and Lamb is Scotch and Beef is aged for a Minimum of 28 Days.  
Sirloin supplied by Martin Baird Butchers, Melrose.*

