



## Lunch and Supper in the Bar

### Something While You Wait

Toasted Olive Ciabatta with Pesto	2.25
Toasted Garlic Ciabatta	2.00
A Bowl of Mixed Olives	2.50

### To Start

Homemade Soup of the Day	3.75
A Plate of Teviot Smokery Smoked Salmon	8.50
Mozzarella Cheese and Parma Ham Bruchetta, Sun Blush Tomato and Olive Salad	5.50
Ham Hock Roulade with Cider Vinegar Syrup and Peach Confit	5.75
Smoked Mackerel Pate with Green Salad and Fresh Lemon	5.50
Chicken Liver Parfait with Red Onion Marmalade and Toasted Brioche	5.95
Three Melon Cocktail, Citrus Syrup (V) (Parma Ham Optional)	5.25/5.75
Home Oak Smoked Highland Venison, Redcurrant and Plum Chutney, Baby Leaf Salad	5.95
Red Pepper and Basil Mousse with Celery and Cheese Bread, Pesto	5.25

### Mains

Fresh Fillet of North Sea <b>Breaded</b> or <b>Beer Battered</b> Haddock served with our own Tartare Sauce	10.50
Freshly Crumbed Eyemouth Scampi Tails, Tartare Sauce, Chips, Potatoes or Wedges	10.95
Homemade Beef Burger, Bun, Burger Relish, Coleslaw and Salad	10.25
Roast Supreme of Chicken Stuffed with Smoked Bacon and Spinach, Garlic and Cheese Potatoes, Tarragon Café au Lait	12.50
Braised Beef Olives, Baby Onions and Smoked Bacon Jus, Potato Croquette, Cream Leeks	11.95
Roast Rump of Lamb with Garlic Mash and Roast Vegetables, Redcurrant Jus	13.95
Roast Barbary Duck Breast with Spring Cabbage, Confit Potatoes, Honey Roasted Carrots and Thyme Jus	12.50
Pan Grilled Fillet of Salmon with Buttered Asparagus and New Potatoes, Tarragon Butter Sauce	12.25
Roasted Fillet of Cod with Chorizo Potato, Creamed Spinach and a Tomato Dressing	12.95

### Vegetarian

Goats Cheese, Sun Dried Tomato and Roast Vegetable Risotto, Pesto, Rocket Salad	9.95
Spinach and Ricotta Ravioli with a Basil, Pinenut and Rocket Salad, Parmesan Shavings	9.95

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



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



## Lunch and Supper in the Bar

### Salads

Chicken Caesar Salad, Parmesan, Croutons and Cos Lettuce	9.95
Rare Roast Sirloin of Scotch Beef Salad, Horseradish Potato Salad, French Mustard Dressing	9.95
Honey Roast Ham Salad, Sweet Piccalilli, Warm New Potatoes	9.95

### Grills

Sirloin Steak 10 oz	18.95
Trio of Lamb Chops	16.50
Rib Eye Steak 10oz	18.95

### Grill Sauces

Pepper Sauce	2.00
--------------	------

**Beef is aged for a minimum of 28 Days. Martin Baird Butchers, Melrose, supplies all Our Beef.**

**Steaks and Chops are served with Grilled Tomato, Mushrooms and a Choice of Chips, New Potatoes or Wedges**

### Side Orders

Boiled Potatoes	2.00	Market Vegetables	2.50
Chips	2.00	Rocket and Parmesan Salad	3.00
Wedges	2.00	Mozzarella, Sun Blush Tomato, & Olive Salad	3.25

### Puddings and Cheese

White Chocolate Crème Brulee, Summer Berries and Strawberry Ice Cream	5.90
Fresh Fruit Pavlova, Raspberry Coulis and Chantilly Cream	5.90
Banana and Toffee Cheesecake with Chocolate Sauce and Banana Ice Cream	5.90
Assiette of Rhubarb: Crumble, Panna Cotta and Ice Cream	5.90
A Selection of Border Berries served with Cream or Ice Cream	5.90
A Selection of Scottish and Border Cheeses, Grape Chutney and Biscuits	5.90
A Selection of Locally made Ice Creams and Sorbets (Ask for List) (3scoops) made by M & S Bergius, Over Langshaw Farmhouse, Galashiels	5.90

### Teas and Coffees

Latte	2.25
Espresso	2.25
Double Espresso	2.50
Cappuccino	2.50
Decaffeinated Coffees (Cafetiere, Cappuccino, Espresso)	2.25
Filter Coffee	2.00
Teas (A selection of Teas, Herbal Teas and Fruit Infusions are available)	2.00

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

**Lunch Served from 12.00noon - Last Orders – 2.00pm**

**Supper Served from 6.00pm - Last Orders – 9.30pm**

**Last Orders Friday and Saturday 10.00pm**



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