

*New in, Local Gin – The Kelso Gin Company "Lovage Gin"*

- SOUPS** – Seasonal vegetable minestrone soup with roasted garlic croutons and fresh basil pesto  
Or – Traditional thick lentil, house smoked bacon and home cooked ham soup. 4.95
- SCALLOPS** – Seared West Coast scallops on garden pea smash with air dried, home smoked pancetta wafer and Stornoway black pudding bon bons. 9.95
- TERRINE** – Wild local venison, roast hazelnut and pine oil terrine, poached rhubarb, basil & ciabatta crumbs. 7.50
- SALAD** – A salad of sliced marinated beef and soft noodles with Korean style dressing & sesame seeds. 7.25
- RABBIT** – Stuffed ballontine of wild local rabbit with sticky fig brioche, caramelised red onion jam and crispy fried squirrel ball. Black truffle jus 7.50 (Crispy squirrel ball may contain traces of nuts).
- SOUFLEE** – Twice baked soufflé of Cumbrian Blue Winhow cheese with celeriac & apple slaw, pine nut salad. 6.95  
Blue Whinnow, raw Shorthorn cows milk cheese from Thornby Moor Dairy, Crofton, Carlisle
- MAHI MAHI** - Grilled fillet of mahi mahi (similar to swordfish / marlin) with honey and ginger glaze, king prawn tempura and stir fried vegetables. 7.25
- PIGEON** – Pan seared breast of wild Borders woodpigeon with spelt wheat grain, braised shallots, heritage beets and red wine sauce. 7.50
- PATE** – Homemade chicken liver pate with freshly baked homemade oatcakes & spiced plum chutney. 6.75

-0-

### FROM THE GRILL

All served with triple cooked chips, mushrooms, onion rings and slow roasted tomatoes.

10oz Cumbrian Chicken Breast layered with dry cured smoked bacon and award winning haggis - 15.50

10oz Borders Rib-Eye steak OR 10oz Borders Fillet steak, (2x 5oz) cooked to your liking - 20.50.

"Half 'n' Half" – 5oz Fillet steak with a 5oz chicken breast, crispy bacon & haggis – 18.50.

Peppercorn sauce, Blue cheese sauce, Red wine sauce, Mushroom sauce, wild garlic chive hollandaise sauce – £2 each

- FISH** – Panaché of seafood on crushed jersey royals with new season English asparagus, garden fennel leaf and foraged herb hollandaise sauce. 17.50 (Wild Bass, Shetland salmon, smoked lemon sole and prawn).
- DUCK** – Breast of free range Goosnargh duck with cassia bark and wine braised red cabbage, cherry blossom, cassis, port and blackcurrant sauce. 17.50 Duck from Regy Swarbick, Goosnargh village, Lancashire
- LAMB TRIO** – Roast rack of Borders lamb with 18hr slow baked lamb shoulder and minted lamb croquette. honey roast squash and rich natural roast gravy 17.50 Today's lamb from Dougie Runciman, Huntington Farm, Lauder
- VENISON WELLINGTON** – Fillet of wild Borders roe deer, wrapped with haggis and wild ramson leaf, encased in butter puff pastry and served with butter poached neeps, fondant potatoes & drambuie cream sauce. 18.95  
Venison from Rutherford Farm Estate, Maxton, Kelso
- PORK 3 WAYS** – Fillet of local free range pork with cider braised pork cheek, twice coked crispy pork belly, sweet parsnip mash, rapeseed poached apples, crackling and scrumpy gravy. 15.95 Pork from Tom Wilkinson, Stobs.
- THE BIG FISH** – Fillet of East coast Scottish haddock in crisp beer batter with proper chips and tartar sauce. Served with either garden peas, mushy peas, side salad, or vegetables. 13.50 msv Ocean Venture II, Skipper- John Buchan, Peterhead
- CHICKEN** – Butter roasted breast of Heaves Farm chicken on white wine risotto with wild tweedgarlic and mushroom cream sauce. 14.95
- ARANCINI di RISO** – Red pepper risotto balls stuffed with barrel aged Greek feta cheese and deep fried until golden and crispy in fresh breadcrumbs, with vine tomato and red wine ragout. 13.50

--0--

*Please advise us of any food allergies or dislikes when ordering as some dishes contain ingredients that are not stated. Thank You.*