

- SOUP** – Courgette, potato & rosemary with Mature highland cheddar and chive soufflé dumplings. 4.50
Pea ‘n’ Home Cooked Ham Soup with roasted garlic croutons. 4.50 (Both served with homemade bread)
- SCALLOPS** – Hand dived Berwickshire scallops, garden pea panna cotta, soufflé of Stornoway black pudding. 7.25
- MUSSELS** – “Moules Marinière”; Wine steamed Shetland mussels with garlic, cream, tomatoes & parsley. 7.50
- PORK** – Cider braised pork cheek on leek mash topped with wild boar and honey mustard ravioli. 6.95
- OXTAIL** – Slow cooked pulled oxtail spring roll with red wine gravy and slow roasted shallots. 6.95
- PATE** – Our homemade chicken liver pate with freshly baked cracked pepper oatcakes & crab apple chutney. 6.75
- SALAD** – Warm salad of Wild Borders Roe Deer marinated in Kelso Gin with sliced Goosnargh duck breast, heritage beetroots and sautee potatoes. 6.95
- SOUFLEE** – Twice baked soufflé of Cumbrian Blue Winhow cheese with celeriac & apple slaw, hazelnut salad. 6.75
- SQUIRREL** – Fricassée of local grey squirrel on pan fried rumbledethumps with crispy fried squirrel balls. 7.25
- TERRINE** – Marbled terrine of wild rabbit confit and smoked partridge breast with parsley gremolata. 6.95
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- CADDY MANN LAMB** – Our famous 18hr slow baked Borders lamb on creamed potatoes with natural roast gravy. 14.50
Today's lamb from Dougie Runciman, Huntington Farm, Lauder
- DUCK** – Roast breast of free range Goosnargh duck on wine braised red cabbage with rich port & orange jus. 16.95
Duck from Regy Swarbick, Goosnargh village, Lancashire
- THE BIG PUDDING** – A large homemade steamed suet pudding filled with chunks of wild Borders roe deer cooked gently in a rich red wine and rosemary gravy. 14.50
Venison from Overwells, Jedburgh.
- THE OLD FAITHFULL** – Char-grilled breast of free range Scottish chicken, layered with our butchers award winning haggis & dry cured smoked bacon covered with malt whisky and peppercorn cream sauce. 13.95
- FISH ‘n’ CHIPS** – 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, baked beans or vegetables. 12.95
- HARE** – Braised haunch of wild Borders hare with wild garlic rosti, braised shallots, smoked pheasant croquette, red wine & rosemary jus. 15.95
Hare from The Duke of Northumberland's Estate.
- RABBIT WELLINGTON** – Wild local rabbit, black truffles, mushrooms and garden spinach, baked in puff pastry with fondant potatoes, spring Kale and Madeira wine jus. 14.95
- BASS** – Pan fried Wild Sea Bass, rocket and parmesan sauce, homemade pasta and local tomatoes. 14.95
- PORK** – Herb crusted local free range pork fillet with cider braised pork belly, glazed apples & crackling. 14.95
Pork from Tom Wilkinson, Stobs. Hawick
- VENISON** – Wine braised shank of wild Borders roe deer on a bed of mash with red wine gravy & shallots. 14.50
- CURRY** – “Butter Chicken”, Chunks of diced chicken breast cooked in a rich tomato based sauce with ginger, garlic and a blend of spices, served with fried onion bhajis and either rice, chips or ½ & ½. 13.50
- TAGINE** – Moroccan spiced mixed bean & aubergine tagine served with either rice, chips or ½ & ½. 13.50 v