

SOUP 6.50. with our daily changing homemade bread

Cullen Skink. Broccoli tempura. Chive oil. OR Quail & cream of wild mushroom soup. Sherry foam.

SALMON 9.00

Pea pana cotta. Whisky cured salmon. Crème fraiche. Baby capers. Salad burnet. Seaweed cracker.

GOOSE 9.00

Oriental flavoured goose confit spring roll. Spring onion & cucumber salad. Hoi sin & gorse honey.

PIGEON 9.00

Pan seared pigeon breast, roast fingerling sweet potatoes, Stornoway black pudding, garden beetroot.

SOUFFLÉ 8.00

Lockerbie Cheddar cheese soufflé. Sauteed potatoes. Creamed onion soubise sauce.

WOODCOCK 8.50

"Rossini" – Local estate woodcock breast. Pomme anna. Seared foie gras. Port jus. Leg lolly pop.

PARTRIDGE 9.00

Wild local partridge breast skewers. Tandoori & yoghurt marinade. Naan bread. Raita.

MUTTON 9.00

Baked onion stuffed with slow cooked pulled local mutton. Smoked bone marrow crumb. Barley.

CAMEMBERT 7.75

Truffle honey and thyme baked farmhouse camembert. Green tomato chutney. Toast.

STEAK 26.50

8oz Sirloin steak.

Chips. Grilled tomato. Beer braised mushrooms. Battered onion rings. Dressed salad leaves.

Sauces 2.00 – Peppercorn. Mushroom, Blue cheese, hollandaise or Red Wine.

LAMB 24.50

Roast rack of Borders lamb. 18hr baked shoulder. Potato dauphine. Roast lamb gravy. Cow parsley.

COD 21.50

Garlic & herb roasted cod fillet. Leek smashed new potatoes. Langoustine velouté. Scallop crisps.

VENISON 24.00

Fillet of Borders roe deer. Confit squash. Squash molasses. Seed crumb. Dark chocolate. Hare tortellini.

PORK TRIO 19.50

Sage stuffed pork fillet. Pork cheek. Honey glazed belly. smoked celeriac puree. Cider gravy. Apple.

PHEASANT COQ AU VIN 18.50

Pot roast pheasant in a red wine winter casserole with smoked bacon & beer braised mushrooms.

Chips, mash, roast or boiled new potatoes.

DUCK 19.50

Whole roasted teal. Port braised red cabbage. Fondant potato. Bread sauce. Game jus. Hawthorn jam.

VEAL TAGINE 19.50

Moroccan spiced Cumbrian veal casserole. Couscous Bidaoui. Homemade flatbread.

FISH & CHIPS 15.00

Scrabster landed fillet of haddock in beer batter or breadcrumbs. Thick chunky chips & tartar sauce.

Mushy peas, garden peas or vegetables