



### **Sample Menu**

*Smoked ham hock & harricot blanc soup  
Chicken & chorizo terrine with spiced onion jam  
Timbale of haggis, bashed neeps & mashed tatties  
Duo of crostinis – tomato & red onion and garlic mushrooms*

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*Salmon and broccoli tart with buttered new potatoes and dressed leaves  
Chefs Seasonal Salad Bowl  
Potato gnocchi bound in a 3 cheese & broccoli sauce  
Corn fed chicken breast stuffed with a tomato & black olive tapanade with  
tagliatelle finished with chilli, garlic & spinach  
Buccleuch 8oz sirloin steak served with grilled tomato, pan fried mushrooms,  
chunky chips &  
accompanied with a pepper sauce (£5 supplement applies)*

*Our beef is from the Buccleuch Estate and is carefully matured for a minimum of 21 days. The supreme quality of our renowned steaks comes from this slow maturing and in no small measure, from the way in which our skilled butchers in the Scottish borders apply their traditional skills to prepare these cuts of meat.*

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*All our desserts are homemade!*

*Dark chocolate and almond tart with chantilly cream  
Hot sticky toffee pudding with toffee sauce and vanilla ice cream  
Orange cheesecake with exotic fruit coulis  
Continental cheese board with assorted biscuits £2 supplement*

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*Freshly filtered arabica coffee £1.50  
Liqueur coffees from £3.50*

*All our ingredients are locally sourced using the finest products and created in house by our Head Chef Campbell Dow and his dedicated kitchen team*

**2 courses £16.50  
3 courses £19.50**