



**Table D'hôte Menu
5pm – 10pm**

Starters

Soup of the day, crisp bread roll
Haggis, neeps and tatties, whisky sauce
Pan seared sea bream, arrowroot sautéed spinach, parsnip puree

Mains

Slow roasted leg of Borders lamb, black pudding moussaka, green beans, red wine sauce
Roast fillet of salmon, cabbage and potato cake, chive cream
Roast loin of pork, turned new potatoes, turnip, creamed cabbage, apple sauce, pork jus

Desserts

Homemade double chocolate brownie, strawberry ice cream
Baked raspberry and bramble trifle
Crème brulee

**Two courses £16.50
Three courses £18.50**

**Prices are inclusive of VAT at standard rate
Before ordering any food or drink items, Guests are respectfully requested to advise our staff if
they have a Food Allergy or Intolerance**