



EVENING MENU

Where possible we use local produce from the following suppliers-

Valley Meats, Yetholm- meat mostly sourced from Borders farms

Julian's Veg, Kelso- fruit and vegetables

Doddingtons, Wooler- ice cream and cheeses

Ross Dougal Fish Merchants, Eyemouth- fish and sea food

Free range organic eggs from Easter Softlaw Farm, Kelso

Potatoes from Wester Wooden Farm, Eckford, Kelso

Porridge oats from Hogarth Mill, Kelso

All our dishes are freshly prepared and are subject to availability

Please inform your server of any allergies when ordering

GF- Gluten free dishes, **V-** Vegetarian dishes, **VG-** vegan



THE BORDER HOTEL

STARTERS

Homemade Soup of the Day with warm rustic roll
£4.75 V/GF

Homemade Eyemouth Seafood Soup of the day, with warm rustic roll
£5.75 GF

Homemade Panko Breaded Haggis and Mozzarella Bonbons, baby leaf salad and chefs creamy wholegrain mustard and whisky sauce
£5.95

Crayfish Cocktail- chefs take on a popular dish, crayfish tails bound in a Marie Rose sauce. Served on a bed of salad with buttered brown bread
£6.25 GF available

Roasted Bell Pepper, filled with classic Italian ratatouille, baby leaf salad, finished with a garlic and basil dressing
£5.75 V/GF/VG

Homemade Panko Mozzarella Sticks, baby leaf salad and a tomato salsa dip
£5.50 V

Eyemouth Smoked Salmon Tartare, brown bread crostini, fresh peashoots and finished with a horseradish crème fraîche
£6.25 GF available

Cajun Spiced Chicken and Fresh Baby Leaf Salad, sweet chilli aioli and fresh peashoots
£6.25 GF

MAINS

BURGERS

All our burgers are homemade and are served on a rustic roll with a salad, homemade coleslaw and handcut chips
£10.50

Border Burger- 6oz beef burger, bacon, mozzarella and tomato salsa

Kickin Chicken- Cajun spiced butterflied chicken breast with sweet chilli aioli

Goey Goat- Panko goats cheese with homemade red onion marmalade

Fish Buttie- Beer battered 1/2 Eyemouth haddock with chunky tartare sauce

Minty Lamb- 6oz lamb burger with minted mayonnaise

MAINS



Handcut 10oz Gammon Steak, served with seasonal vegetables and handcut chips. Finished with either honey sautéed pineapple or an organic free range fried egg
£13.50 GF

Traditional Beer Battered Eyemouth Haddock, served with baby leaf salad, petit pois and handcut chips
£11.75 GF available

Homemade Two Cheese Macaroni Cheese, oven baked with mozzarella and Scottish cheddar, served with a baby leaf salad and garlic bread
£9.50

Add extra onion and bacon/onion and tomato/tomato and bacon for £0.45p

Chefs Homemade Curry of the Day, served with Basmati rice, naan bread and poppadom
£10.95 GF

Chicken Balmoral- Chefs take on a Scottish classic. Pan roasted chicken breast served on a bed of haggis creamed potatoes and seasonal vegetables, finished with chefs creamy wholegrain mustard and whisky sauce
£13.95

Traditional Breaded Whitby Scampi, served with a baby leaf salad, petit pois and handcut chips
£11.75

Duo of Roasted Bell Peppers, filled with classic Italian ratatouille, served with a garlic and basil dressed baby leaf salad and homemade garlic bread
£11.95 V/GF

In House Roasted Maple Glazed Ham, served with baby leaf salad, handcut chips and finished with an organic free range egg
£10.95 GF

Chefs Homemade Pie of the Day, topped off with a puff pastry lid, served with seasonal vegetables and handcut chips
£11.50

Border Hotel Ploughmans- Butchers ham, Scottish cheddar, chutney, apple and pickled onion served with a baby leaf salad and a warm rustic roll
£9.25 GF available

Slow Braised Lamb Shank, served on a bed of creamed potatoes with seasonal vegetables and finished with a rich redcurrant gravy
£14.95 GF

Classic Caesar Salad- Baby gem lettuce, anchovies, chicken and bacon tossed in a homemade Caesar dressing. Finished with herb croutons and parmesan shavings
£9.95

Local 10oz Butchers Sirloin Steak, served with seasonal vegetables and handcut chips and finished with either garlic buttered crayfish tails or chefs creamy green peppercorn sauce
£20.95 GF

DESSERTS

Homemade Sticky Toffee Pudding, served with butterscotch sauce and vanilla ice cream
£5.75

Homemade Sharp Lemon Posset, served with homemade shortbread
£5.50 GF available

Homemade Chocolate Parfait, hazelnut praline and vanilla ice cream
£5.95 GF

Ice cream Sundae of the Day- ask your server for todays chefs creation
£4.95 GF available

Homemade triple chocolate Brownie, served with vanilla ice cream
£5.50

Border Banoffee Pie- layers of biscuit base, caramel and banana, topped with whipped cream and chocolate shavings
£5.75

Doddingtons Ice cream- selection of the favourites and the unique- see board for 1, 2, 3 scoop prices and flavours

Trio of Doddingtons Cheeses, served with plum chutney, grapes, celery and a selection of biscuits
£7.50 GF available