



THE BORDER HOTEL

Lunch 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

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

SALADS AND LIGHT LUNCHES



Seafood Platter- Crayfish marie rose and Scottish smoked salmon served with dressed baby leaf salad, homemade coleslaw and a warm rustic roll
£10.50 GF available

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

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

Cheese and Chutney- Scottish cheddar combined with a farmhouse chutney a baby leaf salad, coleslaw and a warm rustic roll
£7.95 V/GF available

PANINIS, SANDWICHES AND TOASTIES

Paninis £5.95

Sandwiches- choose white or brown bread £5.35 GF available

Toasties- choose white or brown bread £5.55 GF available

All served with dressed baby leaf salad and homemade coleslaw

Choose up to 3 of the following fillings

Ham, Scottish cheddar, tomato, mozzarella, onion, chicken, brie, goats cheese, chutney, peppers, tuna mayo, egg mayo, bacon, cheese savoury, haggis
Crayfish cocktail or smoked salmon available for £1.00 extra

SIDES

Side of handcut chips- £1.75
Side of skinny fries- £1.50
Bowl of handcut chips- £2.75
Bowl of skinny fries- £2.50

Side of coleslaw- £1.00
Side of salad- £1.50
Side of veg- £1.50
Pepper sauce- £1.00
Homemade onion rings- £2.50
Homemade garlic bread- £2.00
Cheesy garlic bread- £2.50

MAINS

BORDER HOTEL FAVOURITES



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

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

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

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

£11.75

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

£11.50

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