



# 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

## **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

Panko Breaded Brie Wedge, served on a bed of baby leaf salad, finished with a warm cranberry sauce  
£5.50 V

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

## **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



## THE BORDER HOTEL

### 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

Panko Breaded Butterflied Chicken Breast, served with a baby leaf salad and handcut chips, finished with a sweet chilli, lime and fresh ginger sauce

£13.95

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

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

£14.95 GF

Local Gourmet Butchers Sausages, served on a bed of creamed potatoes with seasonal vegetables, finished with a rich onion gravy

£12.95

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

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

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