



**THE BORDER HOTEL**

## **STARTERS**

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

## **MAINS**

Border Burger- homemade 6oz beef burger with bacon, mozzarella and tomato salsa. Served on a rustic roll with a salad, homemade coleslaw and handcut chips  
£10.50

Homemade Curry of the Day, served with rice, naan bread and a poppadom  
£11.50

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

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 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