

Border Hotel Menu

Starters

Cullen Skink (GF Available)

Rustic Bread Roll

7.00

Soup of the day

Rustic Bread Roll

7.00

Cold Local Game *(please ask server)*

Wholegrain Mustard Cheddar / Beetroot & Ginger Chutney / Baby Leaf Salad / Oatcakes

8.00

Mozzarella Bites (GF, V Available)

Herb & Poppy Seed Crumb / Texan Style BBQ Sauce / Baby Leaf Salad /

7.00

Scottish Cold Smoked Salmon (GF Available)

Mixed Baby Leaves / Chive Yoghurt Dressing / Pickled Walnut / Capers

8.00

Haggis meatballs

Mashed tatties and Whisky sauce

8.00

Veggie Spring rolls

Salad and sweet chilli sauce

7.00

~~~~~

### **Traditional Sunday Roast** *(Sundays only)*

*Slow cooked roast of the day accompanied by roast potatoes, cauliflower cheese, mixed seasonal vegetables, yorkshire pudding & gravy*

18.00 *(1/2 portion 12.00)*

## Mains

### **Fresh Battered Eyemouth Haddock (GF)**

*Hand Cut Chips / Petit Pois / Baby Leaf Salad*

16.00 *Half Portion 10.00*

### **Breaded Scampi**

*Hand Cut Chips / Petit Pois / Baby Leaf Salad*

15.00 *Half Portion 10.00*

### **Gourmet Sausages**

*Creamy Mashed Potato / Steamed Vegetables / Red Wine & Onion Gravy*

16.00 *Half Portion 10.00*

### **Curry of the day – Pie of the day**

14.00

### **Slow Braised Lamb Shank (GF)**

*Creamed Mashed Potato / Steamed Vegetables / Rich Redcurrant Gravy*

18.00

### **Porcini & Ricotta Panzerotti (V)**

*Basil Pesto / Truffle Oil / Garlic Bread*

14.00 *Half Portion 9.00*

### **Handmade Beefburger (GF Available)**

*Crispy Bacon / Cheddar Cheese / House Burger Sauce / Salad / Hand Cut Chips / Coleslaw*

14.00

### **Cajun Chicken Burger (GF Available)**

*Sweet Chilli Mayo / Salad / Hand Cut Chips / Coleslaw*

14.00

### **Meat Free Burger (Vegan)**

*Vegan Applewood Cheese / Tomato & Red Pepper Relish / Salad / Hand Cut Chips*

14.00

### **Pan Fried Chicken Breast**

*Romain and Lambs Lettuce / Semi dried tomatoes / Honey mustard dressing*

14.00

## Children

### **Battered Haddock – Breaded Scampi - Breaded Chicken Goujons**

8.00

8.00

7.00

### **Sausages & Gravy - Veg fingers (vegan)**

7.00

7.00

*All served with Steamed Vegetables, Petit Pois or Baked Beans and Creamy Mash, Hand Cut Chips or Fries.*

## Mini Bites

### **Soup of the Day & Sliced Bread**

3.00

### **Beans on Toast**

3.00

## Desserts

### **Homemade Sticky Toffee Pudding (V)**

Choice of ice cream, double cream, or custard

8.00

### **House Rice Pudding (GF, V)**

Roasted Blackberries / Handmade Shortbread

8.00

### **Local Ice Cream and Sorbets**

Vanilla / Strawberry / Chocolate / Lemon Meringue / Lemon Sorbet / Elderflower Sorbet / Seasonal Special (please ask server)

1 scoop - 3.00 2 scoops - 5.00 3 scoops - 6.00

## Cheeseboard

### **Selection of Appleby Cheeses (V, GF)**

Border Reiver Truckle / Eden Valley Brie / Black Dub Blue / Flakebridge

Accompanied by: Millers Artisan Crackers / Craft Ale Chutney / Quince Paste / Braeburn Apple / Red Grapes

Individual - 12.00    Sharing (2 to 4 adults) - 28.00    Extra Crackers - 2.00