



**Sample menu**

Cream of broccoli and dunster blue cheese soup  
*topped with roasted almonds and served with crusty bread*

Quinnells of chicken liver pate

*served on garlic buttered crostini with a red onion compote*

Salad of buffalo mozzarella and sunblaze tomato  
*arranged in a filo backed and dressed with roquette leaves*

Rosette of a duo of melons

*with an array of exotic fruits drizzled with a giner syrup*

Tian of avocado and white crab meat

*served with a chive crème fraiche and tomato concasse*

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**Chef's signature pork**

*charred fillet of pork & slow roast belly on a bed of savoy cabbage and accompanied with an apple & vanilla puree*

**Oven roasted rack of Spring lamb**

*Accompanied with a potato and carrot dauphinoise and minted corgettes*

**Panfried pave of turbot**

*Served with a tomato and basil mash and fennel veloute*

**Baked supreme of corn fed chicken**

*Set on a prawn raviolo and served with a tarragon cream and pancetta crisp*

**250g flat iron steak cooked to your liking**

*Served with sate wild mushrooms and a brandy sauce on a bed of truffle mash  
(£5.00 supplement)*

*Our beef is from the Buccleuch Estate and is carefully matured for a minimum of 21 days. The supreme quality of our renowned steaks comes from this slow maturing and in no small measure, from the way in which our skilled butchers in the Scottish borders apply their traditional skills to prepare these cuts of meat.*

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*All our desserts are homemade!*

**Strawberry mousse served with a vanilla & mascarpone cream**

**Coconut crème brulee served with passion fruit shortbread**

**Crepes with freshly stewed apples and calvados**

**Citrus tart served with a rhubarb and ginger compote**

*with celery sticks, grapes & assorted biscuits (£2 supplement)*

**Profiterolls filled with highland cranachan**

*Drizzled with a chocolate sauce*

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*Includes freshly filtered Arabica coffee,*

*Liqueur coffees from £3.50*

*All our ingredients are locally sourced using the finest products and created in house by our  
Head Chef Steven Gerrard and his dedicated kitchen team*

*£21.95 for three course or £18.95 for two course.*