



À LA CARTE MENU

6-9PM

STARTERS

Chicken and ham terrine , girolles, tarragon mayonnaise, toasted brioche (gf on request)	£8.95
Celebration of beetroot - pickled, mousse, gel & ketchup , horseradish cream, sourdough crisps (gf on request) 🍷	£8.25
Black pepper and parmesan pannacotta , tomato & basil relish (gf, v)	£8.50
Breast of wood pigeon , pearl barley, kale & truffle risotto 🍷	£9.25
Pan seared scallops , Stornoway black pudding, pea puree, smoked bacon crumb 🍷	£12.50

MAINS

Salmon fillet, langoustine , picked vegetables, saffron potato, Granny smith apple (gf) 🍷	£26.50
Borders lamb three ways - cutlet, loin & fillet , fondant potato, carrot, port and rosemary jus (gf) 🍷	£28.95
Chicken supreme , sage & onion pudding, roasted shallots, hasselback potatoes, broccoli, Madeira jus	£23.75
Pork belly - Asian spiced , pak choi, coconut rice, coconut and chilli puree, soy & honey glaze (gf) 🍷	£25.50
Braised portobello mushroom , baby gem lettuce, crispy tofu & pumpkin seed pesto (v, ve)	£17.50

STEAKS

All steaks served with hand cut chips, grilled tomato and mushroom (gf)

8oz Scotch fillet	£44.50
8oz Scotch rib-eye	£36.50
8oz Scotch sirloin	£33.50

Salts - Garlic & thyme, smoked barbecue, peppercorn

Butters - Garlic & parsley, sundried tomato & horseradish, blue cheese & chive

Sauces - Peppercorn & brandy, blue cheese, bearnaise

STEAK ON THE STONE A UNIQUE DINING EXPERIENCE

Your steak is served on an extremely hot lava rock where you decide how much to cook your succulent steak and what accompanies it.

Please ask your server for more information.

SIDES

Skinny fries (v, ve, gf) | Truffle and parmesan fries (gf) | Triple cooked chips (v, ve, gf) | House battered onion rings (v, ve)
Baked garlic bread (v) | Creamy mash (v, gf) | Buttered seasonal vegetables (v, gf)

All £3.95



Chef recommended AA Rosette dishes

(v) vegetarian (ve) vegan (gf) gluten free

DESSERTS

Caramelised white chocolate and miso mousse

espresso tequila granita

(v, ve)

£8.75



Lemon and sesame tart

lemon sorbet, sesame tuille

(v)

£8.25

Salted caramel cheesecake

honeycomb, toffee sauce

(v)

£8.25

Chef's variation of peach melba

poached peaches, vanilla parfait, raspberry gel

(gf)

£8.95



Trio of apple

apple & blackberry crumble, calvados creme brulee, apple shot

(gf)

£8.75



Selection of cheese

quince jelly, celery, grapes and biscuits

(v, gf on request)

£15.00

TO FINISH

Baileys Latte

Caribbean Coffee

Gaelic Coffee

Irish Coffee

All £5.25

Grand Marnier, Baileys Irish Cream, Cointreau, Disaronno, Drambuie, Glayva, Tia Maria

All £3.95