

Small Plates

Cajun crispy duck egg, *black pudding, pancetta, pea purée, mustard mayo* 9

Belhaven hot smoked salmon mousse, *Crossbill Gin pickled cucumber, dill crème fraîche, focaccia crisps* 12

Grilled Yellowfin Tuna, *potato, green bean, tomato, anchovy, boiled egg, pickled shallots, black olives (gf, v)* 11

Pan seared Orkney scallop, *Morcilla black pudding, chorizo & red onion jam, roasted red pepper coulis* 16

Tempura cauliflower florets, *beetroot & pomegranate dressing (v, vga)* 8

Confit duck leg, *celeriac purée, roasted fig, redcurrant & port jus (gf)* 12

Venison & haggis Bourguignon, *traditional Scottish pastry basket, apple compote* 8

Grill

*All steaks are served with fries, mushroom, baked vine cherry tomatoes
38 day aged Scottish Borders meat*

10oz Ribeye 38

8oz Rump 29

Ayrshire pork outlet 25

Angus beef burger, *house relish, fries* 19

Plant-based burger, *house relish, sliced avocado, fries (vg)* 17

Add green peppercorn sauce, red wine jus, bourbon maple jus, blue cheese, chimichurri +3

Add cheese 1.5
bacon 1.5

Large Plates

Sea bass, *chilli & lime butter, pink peppercorn & caper crushed potato, sautéed nutmeg spinach* 22

Parisian squash gnocchi, *butternut squash purée, sautéed cavolo nero, greens, toasted pine nuts, shaved parmesan (v)* 16

Haunch of Highland venison, *fondant potato, heritage carrots, spinach, celeriac purée, bramble jus (gf)* 26

Carrot tartin, *herb cream cheese, thyme, roasted beetroot, crispy basil, beetroot purée, golden frisée, creamed goats cheese (v, vga)* 17

Chorizo-Stuffed corn-fed chicken, *caper, warm potato salad, burnt leeks, roasted cherry tomatoes* 24

Dry-aged short rib, *creamed potato, candied heritage carrot, grilled shallot, cherry tomato, red wine gravy (gf)* 26

Hazel fish & chips, *North East Atlantic haddock, chunky chips, pea & mint purée, tartar sauce* 18.5

Sides

Sautéed mixed greens, *shallot butter (v)* 6

Mac & cheese, *four cheese crust (v)* 6

Grilled leeks, *romesco sauce, shaved Manchego, cracked hazelnuts (v)* 6

Fries (v) 5
Add truffle & parmesan for 1

Potato gratin 6

Caesar side salad (v) 5

Sharing Grill

*Suitable for 2 people.
Includes choice of 2 sides*

Chateaubriand, *mushroom, roasted cherry tomatoes* 75
Includes 2 sauces

Grilled monkfish on the bone, *caper parsley butter, sautéed chorizo, roasted cherry tomatoes* 50

half monkfish available

For the Table

Today's homemade bread, *Whipped tomato butter, whipped maple butter (v)* 6

Gordal olives (v) 5

Roasted pepper hummus, *Grilled pitta bread (vg)* 6

Mixed nuts (v) 4.5

hazel