

Table d'hôte

North Coast hake

Confit hake in seaweed butter, celeriac,
vegetable and mussel à la Grecque, crab biscuit, dill oil

Pork

Confit pork belly,
braised cheek and roast root vegetable pressing,
black pudding, pickled apple, crispy ear

Cauliflower

Cauliflower velouté, Kalamata olive gnocchi, crowdie,
caper brown butter

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Scottish Borders Angus Beef

Feather blade Bourguignon-style, swede fondant,
grain mustard pommes purée, Parmesan crumb

Bream

Pan-seared fillet of bream, tomato and fennel fondue,
mussel broth, saffron potatoes

Celeriac

Warm celeriac terrine, Brillat-Savarin,
fermented purple sprouting broccoli, hazelnut crumb,
truffled egg yolk

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Chocolate

Dark chocolate and salted caramel fondant,
crème fraîche ice cream

Crumble

Cinnamon apple crumble, brown sugar and orange custard, vanilla
ice cream

Crème Brûlée

Traditional crème brûlée, golden syrup and muesli biscuits

Dinner 3 courses £40

Lunch 3 courses £29

*Food Allergies: if you have a food allergy please advise a member of staff
before ordering so that we can advise you if your choice of dish
includes any of the 14 key allergens including celery, cereals,
crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts,
sesame seed, soya and sulphur dioxide.*