

provender

Snacks

Bread & butter	1.5
Nocellara olives	4
Spiced mixed nuts	3.5

Shellfish

Three tempura oysters & wild chive mayo	9.5
Lindisfarne oyster	2.5
1/2 doz	15

Haggis bon bons

swede marmalade & peppercorn sauce

Venison, duck & quail terrine

house pickles, plum chutney & sourdough toast

Jerusalem artichoke & celeriac velouté

young leeks, smoked haddock

Fish & chips

Tempest beer battered haddock, triple cooked chips & mushy peas

Mussels marinière

1/2 kilo of Shetland mussels, French fries & salad

Borders bavette steak

fine beans, baked bone marrow & French fries

Smoked salmon & caper salad

seasonal vegetables, leaves & mustard dressing

Panna Cotta

Three Hills coffee, Cross Brew liquor, white chocolate crumb

Trio of Sorbet

Passion, mango, raspberry

Cheese

(supplement of £3)

Fine Scottish cheeses, damsel biscuits & frozen grapes

2 Course £20

3 Course £24

Hand crafted in the Borders