

Border Hotel

Menu

Starters

Homemade soup of the day with crusty bread	£4.50
Homemade Cullen Skink with crusty bread	£5.50
Baked Scottish field mushroom filled with haggis, served on a bed of salad garnish. Finished with a whisky cream sauce	£5.50
Crayfish cocktail – chefs take on a popular dish. Crayfish tails bound in a classic Marie Rose sauce served on a bed of salad with buttered brown bread	£5.75
Parmesan and leek tartlet, served on a bed heritage tomato and basil salad. Finished with fresh peashoots	£5.95

Mains

Oven roasted salmon fillet, dusted with Cajun spices. Topped with a pineapple and chilli salsa. Served with baby potatoes and dressed salad	£13.95
Pan roasted Lamb Rump (cooked to your liking) served upon wilted spinach and sautéed potatoes. Topped with a sticky redcurrant Jus. Served with seasonal vegetables.	£15.95
Slow braised steak and Guinness casserole with root vegetables and baby potatoes. Served with salad, garden peas and hand cut chips	£10.95

Puff pastry parcel filled with goat's cheese, spinach and cherry plum tomatoes, finished with a basil dressing. Served with baby potatoes and dressed salad £11.95

Slow braised lamb shank on a bed of creamed potatoes with seasonal vegetables, topped with a rosemary and redcurrant gravy £14.95

Homemade chicken Tikka Masala curry served with basmati rice, naan bread and pappadums. Finished with fresh Corriander £9.95

8oz local sirloin steak with roast tomato, onion rings, seasonal vegetables and hand cut chips £16.95

Traditional Beer battered Eyemouth haddock, served with salad, garden peas and hand cut chips £10.95

Traditional breaded scampi, served with salad and garden peas and hand cut chips £10.50

Home made spiced Lamb Koftas, served with basmati rice, beetroot slaw, dressed salad and tortilla wraps. Finished with fresh coriander £11.50

Chicken breast stuffed with black pudding and wrapped in smoked streaky bacon. Served on a bed of creamed potatoes with seasonal vegetables, and finished with a green peppercorn sauce £13.95

Pan fried Gammon steak topped with Honey sautéed pineapple. Served with seasonal vegetables and hand cut chips £12.95

Two pan roasted pheasant breasts, topped with a bacon, shallot, thyme and whisky gravy, served on a bed of creamed potatoes and seasonal vegetables £12.95

Desserts

Sticky toffee pudding with butterscotch sauce, served with custard/ice cream	£5.50
Selection of Ice cream	£3.95
Gluten free Chocolate fudge cake with Vanilla Ice cream	£5.25
Traditional Cheese Board served with grapes and chutney	£6.75
Homemade Lemon Posset with shortbread	£4.75

Childrens menu

Half sized portions of most of the main are available for half the price (ask your server for details)

Chicken goujons and skinny fries or hand cut chips £4.95

Fish goujons and skinny fries or hand cut chips £4.95

Above served with choice of vegetables or baked beans

Macaroni cheese, with garlic bread and salad £4.95