

# Borders Restaurant

## Starters

- SMOOTH CHICKEN LIVER PATE** served with toasted brioche and red onion relish 7.50
- GOAT'S CHEESE TART** warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) 8.00
- SMOKED DUCK SALAD** with fennel and orange segments, honey & lemon dressing (DF & GF) 9.50
- TIMBALE OF SMOKED SALMON** filled with prawns in lemon & chive mayonnaise (DF & GF) 9.50
- TAGLIATELLE WITH CRAB** garlic, cherry tomatoes, chilli, parsley, white wine & olive oil (DF) 9.50
- ITALIAN SALAD** rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, with Balsamic and olive oil dressing (V VG DF GF) 8.00
- KING PRAWNS** tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF & GF) 10.00
- PARMA HAM** with seasonal chilled Melon and Pear (DF & GF) 8.50
- ROASTED VINE TOMATO & BASIL SOUP** (V VG GF DF) 6.00

## Main Courses

- FILLET OF SEABREAM** in a lemon butter sauce with prawns (GF) 16.00
- POACHED SALMON** in a cheese and mornay sauce with tarragon (GF) 14.50
- BREAST OF CHICKEN** in a cream & white wine sauce with crispy smoked pancetta & sliced mushrooms (GF) 13.50
- ROASTED RACK OF LAMB** pasted with breadcrumbs, herbs & French mustard, served with a Madeira sauce (DF) 23.50
- FILLET STEAK** green peppercorn sauce with shallots, French mustard, Brandy and cream 26.50
- MEDALLIONS OF ROAST VEGETABLES** mixed vegetables, lentils & beans in a vegetable gravy (V VG GF DF) 13.00
- Above Main courses served with Vegetables & Potatoes of the Day**
- GRILLED RIB EYE STEAK** served with Chips, grilled tomatoes, grilled mushrooms and Bearnaise sauce (GF) 23.50
- PANCAKE CANELLONI** savoury pancake filled with ricotta cheese & spinach, in a cheese and tomato sauce (V GF) 10.50
- PROVENCALE RISOTTO** tomato Risotto with spicy ratatouille & broccoli, served with grilled polenta wedges (V VG GF DF) 13.00
- SPAGHETTI OLIO AGLIO** with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli (V VG DF) 11.00

**SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY** Roast Potatoes & Vegetables 15.00  
Available on Sundays only and served all day, or until it's all gone !

**ADDITIONAL VEGETABLES OR POTATOES** 2.50 each      **MIXED SIDE SALAD** with olive oil & lemon 3.20  
**BREAD & BUTTER TO ACCOMPANY YOUR MEAL** 1.50 per person

## Desserts

- CRÈME BRULEE** with caramelised sugar topping (GF V) 6.00
- GOLDEN SYRUP SPONGE PUDDING** with Sultanas, served with custard (GF V) 6.50
- RASPBERRY & VANILLA POACHED PEAR** served with mixed berries (V VG GF DF) 6.50
- MERINGUE NEST** filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (V GF) 7.50
- CHOCOLATE & RASPBERRY TORTE** chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF) 7.00
- ORANGE CARAMEL CHEESECAKE** on a biscuit base, garnished with orange segments 7.00
- ENGLISH & CONTINENTAL CHEESES** with red onion jam, grapes, celery & biscuits (V) 8.00
- TEA OR FILTER COFFEE** with PETIT FOURS 3.00

**CHILDRENS MENU** Main course only £8.00    Main course & Dessert £10.50

**Penne Pasta** with tomato & basil sauce (V VG DF) - **Chicken fillets in breadcrumbs** with Chips (DF)  
**Roast Beef & gravy** with vegetables of the day (available Sunday only)  
**Selection of Ice creams** with Chocolate OR Raspberry sauce (V)

All dishes served only as described. No Variations. Whilst every care is taken, we cannot guarantee that any dishes are free of nut traces.  
If you have any allergies or special dietary needs, please ask to speak to a Manager about them.

**V = Vegetarian    VG = Vegan    GF = Gluten free    DF = Dairy Free**