

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**
- BONELESS RACK OF LAMB** pasted with breadcrumbs, herbs & French mustard, sliced and served with a Madeira sauce (DF) **25.00**
- FILLET STEAK** green peppercorn sauce with shallots, French mustard, Brandy and cream **29.50**
- 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) **25.00**
- PANCAKE CANNELONI** 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**
- SUMMER PUDDING** sponge soaked in berry sauce, with mixed berries & Chantilly cream (GF) **7.00**
- BANANA & CARAMEL CHEESECAKE** on a biscuit base, garnished with orange segments **7.00**
- LEMON CURD SPONGE PUDDING** 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**
- ENGLISH & CONTINENTAL CHEESES** with red onion jam, grapes, celery & biscuits (V) **8.00**
- 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)
- V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free**