

## BITES

<b>Gordal Olives, Orange &amp; Rosemary (v+)</b>	4	<b>Sourdough &amp; Marmite Butter (v)</b>	4
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## STARTERS

<b>Scottish Smoked Salmon</b> Fennel, orange, ginger beer, dill crème	9	<b>Cauliflower Pakora (v+)</b> Turmeric soya yogurt, mango chutney	7
<b>Haggis Fritters</b> Whisky mayonnaise, batter scraps	7	<b>Roast Red Pepper &amp; Feta (v)</b> Dukkah, olives, chimichurri	7

## MAINS

<b>Chickpea &amp; Tomato Curry (v+)</b> Braised rice, garlic & coriander, flatbread	13
<b>Le Monde Burger</b> Isle of Mull cheddar, bacon, burger sauce, skin on chips, slaw	14
<b>Roast Chicken Breast</b> Haggis sauce, herb roast potatoes	14
<b>Fish Supper</b> Beer batter, tartare sauce, crushed peas	14
<b>Falafel Burger (v+)</b> Smoked paprika, avocado cream, skin on chips, slaw	13

## TWEED VALLEY AGED BEEF



All our beef is sourced by Gilmour Butcher's from the Scottish Borders. They hand select only the best top one percent Scotch beef and then dry age to maximise flavour and texture.

Our steaks are served with skin on chips, roast tomato & peppercorn sauce

<b>230g Hanger Steak</b>	<b>16</b>
<b>250g D-Rump Steak</b>	<b>21</b>

## SIDES

<b>House Salad &amp; Chimichurri (v+)</b>	4
<b>Salt &amp; Chilli Oyster Mushrooms (v+)</b>	5
<b>Sea Salt Skin on Chips (v+)</b>	4
<b>Isle of Mull Mac &amp; Cheese (v)</b>	4
<b>Vegan Beetroot &amp; Orange Slaw (v+)</b>	3

## DESSERTS

<b>Vegan Sticky Toffee Pudding (v+)</b> Date & caramel sauce, vanilla ice cream	6
<b>Warm Chocolate Brownie</b> Banana ice cream	6
<b>Cranachan Eton Mess</b> Raspberry, meringue, whisky, granola	6

**A discretionary 10% service charge will be added to all tables.**