The BORDER HOTEL

KIRK YETHOLM, KELSO, SCOTTISH BORDERS

SAMPLE EVENING MENU

Homemade cream of celery and onion soup with crusty bread	£3.25
Duck liver and orange pate served with Cumberland sauce and Highland oatcakes	£5.45
Crayfish cocktail – a new version of the classic prawn cocktail made with crayfish tails and served with crusty bread and butter	£5.75
Traditional Cullen Skink served with crusty bread	£4.95
A salad of Bowmont Valley wild wood pigeon breast and black pudding served on a bed of salad leaves with a raspberry vinaigrette	£5.95
Game terrine – made with local game and served with oatcakes and juniper chutney	£5.45
Caesar salad of smoked chicken and crispy bacon	£5.75
Moules mariniere – fresh mussels cooked with cream, wine and herbs and served with crusty bread	£5.95
Haggis, neeps and tattie stack served with a whisky cream sauce	£5.45
Homemade Eyemouth hot smoked salmon fishcake served on a bed of seasonal leaves with a sweet chilli dressing (also available as a main course size served with full dressed salad and chips - £9.95)	£4.95

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Border Lamb – our lamb is marinated overnight in a mint based marinade and slowly cooked until tender. Served with our tasty homemade gravy with a choice of chips or potatoes and today's fresh vegetables	£11.95
Eyemouth Haddock – fresh from the trawlers in Eymouth, coated in our crispy homemade batter and served with tartar sauce, chips and vegetables	£8.75
Paupette of smoked Eyemouth haddock, stuffed with baby leaf spinach and msked with a course grain mustard and mature Scottish cheddar sauce. Served with potatoes and today's fresh vegetables	£10.95
Local venison and mushroom and root vegetable pie served with a traditional suet pastry lid and a jug of gravy, potatoes and vegetables	£9.95
Peppered saddle of venison, pan seared and served with a hawthorn and apple jus. Served with potatoes and vegetables.	£12.95
Fresh sea bass fillet served on a bed of herb creamed potatoes with a mushroom and white wine sauce and fresh vegetables	£10.95
Braised Scottish beef in Guinness served with potatoes and fresh vegetables	£9.95
Gressingham Duck breast served pink with Glayva and orange sauce, potatoes and today's fresh vegetables	£11.95

Sun blushed tomato and goat's cheese risotto, topped with fresh rocket and Parmesan shavings	£8.95
Thai chicken – diced chicken breast cooked with onions, peppers, coconut cream, chilli and traditional Thai spices, served with a timbale of steamed basmati rice	£9.45
Half roast chicken served with bread sauce, gravy, potatoes and fresh vegetables	£8.95
Fillet of pork stroganoff – strips of pork fillet, pan fried with bell peppers, onions and capers bound in a Dijon mustard and paprika cream sauce, served with a timbale of steamed basmati rice	£10.95
Pan fried medallions of beef layered with baby leaf spinach, served with a port and Stilton jus, potatoes and today's vegetables	£11.95
Vegetarian wild mushroom and spinach tagliatelle served with garlic bread	£8.96

Today's selection of Scottish steaks:

10oz Scottish rib eye steak cooked to your taste and served with chips and salad	£15.95
8oz Bistro rump steak with a rocket and parmesan salad, roast vine tomatoes and chips	£14.95

Offered with a choice of peppercorn or garlic butter sauce

Today's fresh vegetables – steamed broccoli and fondant carrots

Today's potatoes – leek and potato gratin

Please ask your waiter/waitress for details on today's selection of fresh vegetables and chef's potatoes.

Please do not order from our menu if you suffer from any allergies without speaking to a member of staff.

All produce from local suppliers wherever possible. All weights are approximate before cooking.