

VISIT OUR
WEBSITE TO SEE
OUR LATEST
DEALS & OFFERS

UPCOMING EVENTS

17 JULY
AFTERNOON TEA IN
THE GARDEN
2.30pm - 5pm. Entertainment.
£8 adult. £4 children

21 AUGUST
RIVER WALK WITH STEVE
10am at The Buccleuch Arms

25 SEPTEMBER
VINTAGE WEDDING FAYRE
12 noon - 5pm

DESSERTS
£4.50

RHUBARB & GINGER
CRUMBLE
Seasonal rhubarb with stem
ginger, oatly ginger crumble topping,
homemade vanilla custard

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream

SCOTTISH STRAWBERRY
SHORTCAKE STACK
Home made shortbread, Scottish
strawberries, Chantilly cream
and berry lime coulis

RASPBERRY CHEESECAKE
BROWNIE
White & dark Belgian chocolate,
vanilla, fresh raspberries, cream

CHOCOLATE TRUFFLE PARFAIT
Vanilla ice cream, raspberry coulis

KNICKERBOCKER GLORY
Peach jelly, vanilla ice cream,
raspberry & mango coulis,
whipped cream

ICE CREAM SCOOP £1.25

SELECTION OF LOCAL &
SCOTTISH CHEESES
Scottish oatcakes, cheese biscuits,
homemade chutney, celery, apple
and grapes £6.50

OUR SET MENU
CHANGES WEEKLY

SHARING
CHEESE
PLATTER
£19.95

1/2 litre carafe of Red, White or
Rose served with a selection of
Scottish cheeses biscuits, apple,
celery & grapes on Welsh slate

THE
BUCCLEUCH ARMS HOTEL
LUNCH MENU

BAR NIBBLES

Fresh bread, balsamic, olive oil • Marinated olives, feta cheese • Tortilla chips, cool salsa £2.50

STARTERS

Chef's homemade soup of the day £3.85
Teviot smoked salmon, watercress, cucumber ribbon salad,
shallot, granny smith apple & caraway seed dressing £6.25
Homemade fishcakes, horseradish and dill aoli, fried onion,
chard salad £5.25
Chicken liver pate, mixed leaves, red onion marmalade,
Melba toast £5.50

SANDWICHES & PANINIS

Roasted tomato, buffalo mozzarella, rocket and pesto panini £5.95
Chorizo, haloumi cheese, spicy red onion chutney and
fresh basil panini £6.25
Char-grilled pepper, courgette, aubergine and goat's
cheese ciabatta £5.95
Hunter's the Bakers wholegrain or white sandwiches £5.00
Cheese & Branston pickle, Smoked salmon & cream cheese,
Roast beef & horseradish, Honey roasted ham & tomato,
ADD A MUG OF SOUP WITH ANY OF THE ABOVE £1.50

MAINS

Pan fried fillet of seabass, Jersey Royal potatoes,
tomato and olive salad, aged balsamic and basil oil £10.50
Fillet of fresh Eyemouth haddock in crispy beer batter,
chips or potatoes, garden peas or dressed salad leaves,
tartare sauce (haddock may also be breaded or grilled) £10.75
Breaded Eyemouth scampi, chips, garden peas and
tartare sauce £9.50
Summer chicken cassoulet Organic supreme of chicken,
braised wild mushrooms in a creamy vegetable, new potato
sauce, buttered asparagus £11.50
5 B's Steak Pie Buccleuch Border Beef and Border Beer
Steak Pie, puff pastry lid, vegetable, potatoes or chips £10.50

GRILLS

Char-grilled prime Borders minute steak, sautéed onions,
wholegrain mustard mayo and smoked cheese ciabatta £8.50
10oz char-grilled gammon steak, organic free range fried
egg or pineapple, chips or potatoes, peas £9.50
Hardies Mill 100% Aberdeen Angus beef burger
served in a soft roll with tomato, onion, salad leaves,
garlic mayonnaise, coleslaw and chips £9.50
Additional Toppings – Tombuie smoked cheddar, Bacon,
Stilton, Cheddar, Goats cheese £1.00

VEGETARIAN

Roast tomato, goat's cheese and pesto tarte tatin,
rocket and fig salad, balsamic glaze £9.00
Roasted Mediterranean vegetable spaghetti,
finished with fresh pesto and Parmesan, garlic bread £9.00
Asparagus, pea and lemon risotto £9.50

SALADS

Broad bean, feta, new potato and mint £7.50
Caesar salad £7.50
Home smoked chicken Caesar salad, confit vine tomatoes,
creamy dressing, garlic croutons, home smoked lardons £9.50

ON THE SIDE

Chips £2 • Homemade onion rings £2 • Mixed salad £2 • Garlic Mayonnaise £1 • Vegetables £2 • Coleslaw £1

SET LUNCH MENU 2 COURSES £12.50 & 3 COURSES £15. SERVED 12 NOON - 2.30PM

STARTERS

Salad of home cured Bresaola, roasted fig,
wild rocket, balsamic glaze
Homemade hummus, marinated olives,
feta, warm pitta bread, dressed salad

MAIN

Pistachio crushed fillet of cod, creamy mash,
buttered green beans, Thai red curry sauce
Roast breast of chicken, crushed new
potatoes, roasted pepper and tomato
sauce, chargrilled vegetables
Spanakopita – Traditional Greek filo bake,
stuffed with spinach, feta & onion, served
with Ayrshire potatoes and Tzatziki

DESSERTS

Locally picked Border Berry
strawberries and cream
Baileys and white chocolate mousse,
vanilla shortbread

BUCCLEUCH WINE SELECTIONS

WINE OF THE WEEK (175ml)

Mas Oliveras, Cabernet Sauvignon Rosado 2009 (Spain) £3.90
Semillon-Sauvignon, La Combe De Grinou, 2009 (Bergerac) £5.50
Malbec, Chamuyo Estate, Mendoza 2009 (Argentina) £4.75

WINE CARAFE

Red, White, Rose
1/2 litre £10.00
1 litre £20.00

WINE BY THE GLASS

From £3.90
BY THE BOTTLE
From £16.00