

PUDDING MENU

All our sweets are homemade, award winning ice creams from Taylors of Biggar

Baked lime cheesecake, mango pieces, cream £4.50

Seasonal rhubarb crumble, icecream or custard £4

Creamy rice pudding £4

Hot chocolate sponge, warm chocolate sauce £4.50

Sticky toffee pudding, caramel sauce, icecream £4.50

Chocolate truffle parfait, ice cream, raspberry coulis £4.50

Selection of local cheese, oatcakes, biscuits and homemade chutney
 Including Fatlips Castle blue cheese and Roxburghe Roondie
 from Standhill farm, Hawick and Tombuie smoked mature cheddar
 from Hardies Mill, Gordon £6.50

Selection of ice creams From £1.25

**Complement your pudding or cheeseboard
 with one of the following**

CORNEY & BARROW 10 YEAR OLD TAWNY PORT 50ML £3.85

GRAHAMS PORT LBV 2005 50ML £3.85



EVENING MENU

BUY A GIFT TO TAKE HOME
**JAMS, CHUTNEYS &
 SEVILLE ORANGE MARMALADE**

Made with love at the Buccleuch Arms

£3.50

per Jar or
 £10 for 3

Available at the bar or reception.

Join us every Saturday in the lounge between 10.00am and Midday
 for coffee, a freshly made scone and jam for just £2 per person.



**Scottish Inn of the
 Year 2011**

STARTERS

Roast tomato, goat's cheese and pesto and Tarte Tartin, rocket salad, balsamic glaze £4.50

Chicken liver parfait, mixed leaves, red onion marmalade, Melba toast, £5.50

Chef's homemade soup of the day £3.85

Teviot smoked salmon, Belgian endive, fried leeks, lemon dill aioli £6.25

Watercress and wood pigeon risotto, parsnip crisps, basil oil £5.95

Chicken Caesar salad, confit vine tomatoes, creamy dressing, garlic croutons £4.95

Eyemouth smoked haddock & salmon fishcakes, Asian style salad, sweet chilli dip £5.25

MAIN COURSES

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

Five B's, Border Beef, Border Beer, Buccleuch steak pie, puff pastry lid, vegetables, potatoes or chips £10.50

Honey roasted sea trout, warm potato and herb salad, lime dressing £10.50

Stuffed Chicken Supreme, haggis, Portobello mushroom, mustard gravy, creamy garlic mashed potato £11.50

Risotto of asparagus, spinach and cherry tomato with fried spiced onions £9.00

Seafood bouillabaisse
Seasonal local fish, rich tomato and saffron broth, new potatoes and greens £12.50

Braised lamb shank, sweet potato wedges, carrot and ginger puree, redcurrant jus £14.00



FROM THE CHARGRILL

10oz prime Border Ribeye or Sirloin steak, grilled tomato, Portobello mushroom, onion rings seasonal vegetables, chips or potatoes £17.50

10 oz Gammon steak
organic free range egg or pineapple, peas, chips or potatoes £9.50

8oz Hardiesmill 100% Aberdeen Angus beef burger, soft roll, garlic mayonnaise, tomato, onion, salad leaves, coleslaw & chips £9.50

SIDES

Pepper sauce £1.50 Stilton sauce £1.50 Red wine sauce £1.50
Coleslaw £1 Garlic Mayonnaise £1 Homemade Onion rings £2 Chips £2
Vegetables £2 Mixed Salad £2

SPECIALS

The evening menu is supplemented by our Specials blackboard, above the fireplace in the bar, which changes on a regular basis.

PLEASE NOTE: Fish dishes may contain **bones**, certain game dishes may contain **shot** and some dishes contain **nuts**.

Local Suppliers

J Gilmour & Son (Beef)
D.R. Collins (Fish)
Burnside Farm (Specialty)
Standhill (Cheese)
Andrew Green (Fruit & vegetables)
Hunters of Hawick (Bread) Sandystones (Eggs)