



Seasonality is the driving force within our restaurant menu we're passionate about creating the ultimate dining experience whatever your taste.

Always focusing on fresh, seasonal produce cooked with simplicity and focused on flavour.

We are proud to support Scottish farms and food producers.

Our meat, fish, poultry and dairy items are sourced locally where possible.

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Gavin Elden, Head Chef

Starters

Char-grilled bread with dips and olives	£4.5
Soup of the day with char grilled bread (v)	£5
Salad of pan seared goat's cheese, pear and flash pickled fennel (v)	£5
Haggis spring rolls with sweet chilli jam	£6
Game terrine of pigeon, partridge, wild boar, rabbit and venison wrapped in prosciutto ham with piccalilli	£7
Pernod cured Scottish salmon with a fennel salad	£7
Nicoise salad of tuna, egg, olives, green beans, potato, gem lettuce and tomato	£7.5
Seared West Highland scallops, warmed puy lentils, greens cooked with anchovy and garlic and lemon butter	£11

Starters for 2

The Grazer	Artisan breads, cured sliced meats, mozzarella & olives, grilled peppers, hummus & guacamole	£12
Hot Sharer	Chicken wings, smoked haddock arancini, haggis bites, chorizo skewers, chips, BBQ sauce, lemon mayo & piccalilli	£19
Veggie Sharer	Artisan breads, mozzarella & olives, grilled peppers, hummus and guacamole, mac & cheese croquettes, hand cut chips tossed in parsley, garlic and truffle oil	£14

Classic Main Courses

Warmed salad of beetroot, roast red onion, crispy kale and quinoa with a crumbled feta and lemon dressing (v)	£11
Seared Scottish salmon fillet, shellfish bisque, char-grilled bread	£14
North Sea landed breaded haddock with hand cut chips and tartare sauce	£14
Cauliflower cheese and spinach pappardelle (v)	£12
Butternut squash, spinach and lentil sambar served with grilled aubergine, crumbled paneer and coriander rice (v)	£12
Lemon sole, purple sprouting broccoli with almond and green grape butter sauce	£15
Borders Lamb shoulder stuffed with anchovy and caper skirlie, champit tatties, apple and mint jelly	£15
Lightly smoked duck breast, polenta gnocchi, cavalo nero and a roasted fig and Prosciutto crisp	£18

Main Courses from the Grill

'The Buckstone' Borders Beef burger topped with Cajun mayo and Swiss cheese, with hand cut chips	£13
'The Huntsman' venison and wild boar burger, grilled pear, citrus beetroot slaw and hand cut chips	£15
'The Pictish' Vegetarian haggis burger with guacamole and Swiss cheese, with hand-cut chips (v)	£13
Jerk chicken (served on the bone), mango salad and steamed rice	£15
Grilled chicken salad with fennel, artichoke, croutons and fennel dressing	£13
10oz Borders Beef Rib-eye steak, grilled to your liking with grilled tomato, mushroom, hand cut chips	£24
Flat Iron Borders Beef steak (cooked pink) with rustic tomato salsa and hand-cut chips	£15



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Sauces £2.50

Peppercorn
Mushroom, Shallot and Tarragon

Steak Butters £1.50

Spicy Chimichurri
Sage, Garlic and Lemon

Sides £3

Hand cut chips
Mashed potatoes
Mixed or Green salad
Steamed greens

Sexy Side Orders £4

Hand cut chips tossed in parsley, garlic and truffle oil
Mushrooms fried with chilli, spring onion and coriander
Haggis 'Champit' tatties
Mac & cheese with salt beef brisket

Desserts

Fruit yoghurt parfait with mixed berries (v)	£6
Sticky toffee pudding with caramel sauce and salt caramel ice cream (v)	£6
Caramelised banana with waffles, crushed pecan nuts, golden syrup and clotted cream (v)	£6
Glazed chocolate and orange jelly bombe with crushed hazel nuts and tuille biscuit	£6
Classic crème brûlée with homemade shortbread (v)	£6
Blacketyside (Fife) berry and Scottish tablet ice cream sundae topped with a 'Tunnock's' snowball (v)	£6
Selection of Ice Cream and Sorbets (v), <i>Please ask your server for today's selection</i>	£6
Selection of Scottish cheeses with oatcakes and tomato chutney (v)	£9
<i>Seasonal cheese selection; Clava brie, Scottish blue, Inverloch Goats cheese and Loch Arthur cheddar</i>	

Private Dining & Event Spaces Available

The Library

Enjoy an intimate dinner with up to 16 friends and family in our Library with a touch of old fashioned glamour this wood panelled, ground floor, private room is furnished with comfortable leather chairs and candelabras'.

The Regent Suite

The showpiece of this suite is the oversized crystal chandelier which can be off set with modern LED coloured lighting. Our Regent Suite can accommodate up to 30 guests.

The Buckstone Pub

Hire your own pub for a lunch or evening event for up to 80 friends and family. Modern, Scottish décor, large conservatory and outdoor terrace area make this the perfect venue for year round celebrations, BBQ's and parties.

The Braid Suite

The largest of our event spaces can accommodate 140 guests for a dinner or 180 for an evening party. Large stage - perfect for a live band and stunning decking with city and park views.