

1886

*Summer 21
A la Carte Menu*

Starters

Char-grilled bread olives and hummus (v)	£5
<i>Bloomer, rye and home-made focaccia toasted on the grill served with hummus and marinated olives</i>	
Soup of the day (v)	£5
<i>Home-made vegetarian soup made with fresh local ingredients served with toasted bloomer</i>	
Haggis Bon Bons	£6
<i>Breaded local haggis deep fried with chive mayo, Vegetarian haggis also available</i>	
Chicken liver parfait	£6
<i>Served with oatcakes and tomato chutney</i>	
Rocket and parmesan salad(v) (gf)	£6
<i>With olive oil and balsamic vinegar</i>	
Caprese Salad	£7
<i>Slices of buffalo mozzarella and beef tomato with ripped basil and olive oil</i>	
Calamari Fritti	£8
<i>Fried seasoned squid rings served with lemon wedge,rocket and tartare</i>	

Starters for Two

The Grazer	<i>Homemade rosemary and sea-salt focaccia cured sliced meats, olives, grilled peppers, hummus & chutney</i>	£12
The Veggie	<i>Homemade rosemary and sea-salt focaccia veg haggis bon-bon & olives, grilled peppers, hummus piccalilli spring onion mayo olive oil and balsamic</i>	£12

Main Courses from the Grill

'The Buckstone'	<i>Borders Beef burger topped with Cajun mayo and Cheddar cheese, with skin on chips</i>	£13
Pork and chorizo burger	<i>Served on a brioche bun with cheddar slice spring onion mayo and skin on chips</i>	£15
Jackfruit burger	<i>Served on a vegan bun with vegan slice tomato chutney and skin on chips (v)</i>	£13
10oz Borders Beef Rib-eye steak and hand cut chips	<i>30 day dry aged beef steak cooked to your liking with grilled tomato, mushroom</i>	£24
6oz Minute steak or 80z Chicken breast	<i>Served on light summer salad drizzled with balsamic glaze and skin on chips</i>	£15

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Classic Main Courses

Lentil and sweet potato dhaal (v) <i>Vegetable curry of red lentils sweet potato and spinach mini naan and coriander rice</i>	£13
Penne Pesto (v) <i>Vegan friendly penne pasta bound in a nut free basil sauce with sea-salt focaccia</i>	£9
Penne Pesto topped with grilled Halloumi cheese (v)	£13
Penne Pesto topped with chicken breast	£14
Classic Caesar Salad (v) <i>An old favourite salad of cos lettuce, croutons, home-made Caesar dressing and parmesan shavings</i>	£10
Caesar Salad topped with grilled Halloumi cheese (v)	
Caesar Salad topped with chicken breast	£14
Oven Baked Cod Fillet <i>Served with cherry tomatoes, asparagus and herb oil</i>	£14
North Sea landed hand battered Haddock fillet <i>IPA Battered fillet of fresh Scottish landed haddock with garden peas, hand cut chips tartare and lemon</i>	£14
Grilled breast of chicken with Chorizo, basil and linguine broth <i>Chargrilled chicken breast served with a steaming bowl of linguine, chorizo and basil soup</i>	£15
Pork and leek artisan sausages <i>Served simply with mashed potatoes, peas and red wine gravy</i> <i>Vegan sausages available with vegan mashed potatoes and vegan gravy</i>	£12
Beef Bourguignon <i>Chunks of border beef stewed in red wine with baby onion, carrot and streaky bacon, served with creamy mash and seasonal greens, topped with parsnip crisps</i>	£15

Sauces £3

Peppercorn
Laphroaig Whisky
Mushroom, Shallot and Red wine

Sides £3

Skin on Fries
Mashed Potatoes
Mixed or Green Salad
Steamed Greens



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Desserts

Elderflower and Edinburgh gin parfait <i>Creamy frozen fruit yoghurt served with mixed berries</i>	£6
Sticky toffee pudding <i>Sweet date pudding served with caramel sauce and vanilla ice cream</i>	£6
Trio of cheesecake (vg) <i>Decadent chocolate and salted caramel,lemon and blueberry and caramelized biscuit cheesecake drizzled with fruit coulis</i>	£6
Lemon tart <i>Zesty lemon tart served with a quenelle of crème fraiche, mint and dusted with icing sugar</i>	£6
Selection of Ice Cream and Sorbets(vegan available) <i>Please ask your server for today's selection</i>	£6
Trio of Scottish cheeses with oatcakes and tomato chutney <i>Clava Brie , Smoked applewood Cheddar, Stilton, oatcakes and celery</i>	£9