

## Weekly Dinner Menu

Asparagus Velouté, Crispy Ham, Thyme Oil

Ham Hock and Pistachio Ballantine, Baby Pickled Onion, Brioche

Mackerel and White Peach Terrine, Garden Leaf Salad

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Roasted Campbell's Flat Iron Steak, Dauphinoise Gratin, Glazed Summer Vegetables,  
Red Wine Sauce

Pan Seared Cod Fillet, Wye Valley Green Asparagus, Roasted Roots, Watercress Cappuccino

Border Lamb Rump, Mini Ratatouille and New Potatoes, Bois Boudran Sauce

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Goat's Cheese Cake, Fennel, Pear Chutney, Peeled Grape and Port Dressing

Madagascar Vanilla Crème Brûlée, Fresh Berries, Sable Biscuit

Perthshire Strawberries and Katy Rodger Cream Fraiche

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Tea or Coffee & Petit Fours - £3.50

***For those guests staying with us for several days, we would be delighted to offer a choice from the following classic dishes for a minimum of two persons, available with 24 hours' notice:***

Salmon & Haddock Mornay Bake, Pommes Duchesse  
Shepherd's Pie topped with Boulangere Potatoes  
Braised Beef Shoulder & Kidney in Red Wine, Puff Pastry

All served with Roxburghe Garden Vegetables and Boiled Buttered Potatoes in Oatmeal

*Allergy information on all food dishes and any draft beverages/wine by the glass is available on request.*

A 10% discretionary service charge will be added to your bill.