

Borders Restaurant

Starters

SLICED AVOCADO with crispy diced bacon, garlic croutons & mixed fine leaves,
dressed with olive oil & balsamic vinegar (DF) **8.00**

SMOKED DUCK SALAD with fine leaves & bean sprouts in a sweet chilli dressing (DF & GF) **8.00**

GOAT'S CHEESE TART warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped
with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) **7.50**

KING PRAWNS tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF & GF) **9.50**

PARMA HAM with seasonal chilled Melon (GF & DF) **7.50**

Pastas & Risottos

PENNE PASTA in a creamy Parmesan cheese sauce with Spinach (V) **8.00**

SPAGHETTI WITH CRAB & PRAWNS olive oil, cherry tomatoes, chilli & garlic **8.50**

PANCAKE CANNELLONI filled with ricotta & spinach in a cheese & tomato sauce with Parmesan (V & GF) **9.50**

LASAGNE layers of pasta with Bolognese sauce, sprinkled with Parmesan cheese **9.50**

RISOTTO PROVENCALE tomato risotto with spicy ratatouille & grilled polenta (V VG GF DF) **12.50**

ASPARAGUS & BROCCOLI RISOTTO served with Parmesan cheese (V GF) **12.50**

Main Courses

FILLETS OF SEABASS in a lemon butter sauce with prawns, served with vegetables & potatoes of the day (GF) **14.00**

SEAFOOD & CHICKEN in a mild creamy curried sauce with mango, kiwi, grapes & pineapple, served with savoury rice **15.00**

ROAST FILLET OF PORK pasted with coarse grain mustard, sliced & served in a Balsamic & apple sauce
with caramelised apple slices, served with vegetables & potatoes of the day (GF) **15.00**

ROAST SADDLE OF LAMB with Rosemary, served in a red wine sauce, served with vegetables & potatoes of the day (GF & DF) **15.00**

FILLET STEAK wrapped in bacon on a crouton in sherry cream sauce with asparagus, with vegetables & potatoes of the day **21.00**

CHATEAUBRIAND BEARNAISE (for 2 People) finely sliced, with garlic mushrooms, grilled cherry tomatoes & chips (GF) **35.00**

SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY Roast Potatoes & Vegetables **13.50**
Sunday Roast served all day, or until it's all gone!

ADDITIONAL VEGETABLES OR POTATOES £2.50 each

Desserts

CRÈME BRULÉE with caramelised sugar topping (GF) **5.00**

SUMMER PUDDING sponge soaked in berries sauce, with soft berries & Chantilly cream **5.50**

CHOCOLATE TORTE chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF) **5.50**

POACHED PEAR with mulled wine syrup and vanilla ice cream (GF) **5.50**

LIMONCELLO PANNA COTTA with limoncello syrup and fresh raspberries (GF) **6.00**

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce,
drizzled with mango & blackcurrant sauces (GF) **6.00**

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits **6.80**

CHILDRENS MENU Main course only **£8.00** Main course & Dessert **£10.00**

Penne Pasta with tomato & basil sauce - Chicken fillets in breadcrumbs with Chips & Peas
Roast Beef & gravy with vegetables of the day (available Sunday only)
Selection of Ice creams with Chocolate OR Raspberry sauce (GF)

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free

Bookings of ten or more in number will have to pre-order. We have a special menu available for parties over 10 people.