



2 course £22.50 / 3 course £28

STARTERS

Chef's sweet potato, coconut milk, chilli and coriander soup

Fresh steamed Shetland mussels, tomato, chorizo and rosemary sauce, toasted sour dough

Seared breast of wood pigeon, Stornoway black pudding, cherry vine tomato, wild rocket, shallot and sherry vinaigrette

Hot smoked salmon, pak choi, tangerine, pomegranate, roasted pepper, shallot, pistachio nut, cider vinegar dressing

Roasted asparagus, red pepper, onion, wild rice, chilli and baby gem salad, soy, sesame and lime dressing

Buccleuch Nachos (serves 2) corn tortillas, onion, tomato, coriander, jalapeños, sweet spicy salsa, lashings of cheese, guacamole and sour cream

Chicken liver pâté pot, spiced pepper chutney, oatcakes, seasonal leaf

Crayfish, shrimp and king prawn cocktail, spiced Marie rose sauce, chopped salad, seasonal leaf, granary bread

Ailsa Craig goat's cheese mousse, fennel seed, radish, charred spring onion, orange and pepper coulis

MAINS

Roasted spring chicken, asparagus, sweet potato purée, watercress, parsnip crisps

Rolled leg of Borders lamb, Yorkshire pudding, creamed mash potato, roasted potatoes, green beans, purple broccoli, Chantenay carrots, seriously rich gravy

12 hour slow braised blade of Scotch beef, Yorkshire pudding, creamed mash potato, roasted potatoes, green beans, purple broccoli, Chantenay carrots, seriously rich gravy

Pan seared fillet of sea bream, crushed new potatoes, clam and mussel sauce, roasted vine tomatoes, asparagus spears

The Smoking Coo - 8oz beef patty, smoked bacon, Tombuie smoked cheese, chipotle ketchup

The Confused Coo - marinated chicken breast, parma ham, basil, sweet chilli sauce, mozzarella cheese

Veggie Coo - breaded chick pea, sweetcorn, coriander, paprika and cumin patty

Scotty Coo - 8oz beef patty, Hornigs haggis, Scottish cheddar, onion ring, whisky and wholegrain mustard mayonnaise

Beer battered, grilled (GF) or breaded haddock fillet, peas or salad, tartare sauce, chips, new potatoes or mashed potato

10oz Ayrshire gammon steak, fried organic egg or pineapple, peas, chips, new potatoes or mashed potato (GF)

Minted garden pea, spinach, and sundried tomato risotto, pear and almond salad

PUDDINGS

Buccleuch Cranachan Sundae - raspberries, raspberry ice cream, toasted oats, honey, raspberry and whisky coulis, Chantilly cream

Rhubarb and apple crumble, star anise custard

Sticky toffee pudding, vanilla ice cream, toffee sauce

Chocolate fondant, raspberry, tequila and clotted cream gelato, sea salt

Rhubarb, ginger and lemon cheesecake, almond tuile, rhubarb sorbet

Saffron panna cotta, Italian meringue, apricot purée, pistachio praline

Darling blue and Admiral Collingwood cheeseboard served with chutney, quince, grapes, apple, celery, oatcakes and cheese biscuits



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