



1886



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
Soup of the day with char grilled bread	£4
Warmed Cullen Skink tartlet with caper, baby gherkin and shallot salad	£6
Honey glazed ham hock terrine with piccalilli	£6
Haggis spring rolls with sweet chilli jam	£5
Broad bean, green haricots and quails egg with a salad of tomatoes, shallots and olive tapenade	£5
Gazpacho served with a roasted sweet red pepper, guacamole and white crab meat salad	£9
Seared West Highland scallops, Scottish wild boar crispy salumi, Jerusalem artichoke puree and tomato salsa	£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	£12

Warm Salads *Our salads are the perfect lighter main course or starter to share*

Char-grilled chicken salad of baby leaves, grilled artichoke, fennel and radish	£13
Hot smoked Scottish salmon served with a Waldorf style salad	£14
Warmed salad of pepper, courgette, roast red onion and chickpeas with a crumbled feta and lemon dressing	£11

Classic Main Courses

Braid Hills Bouillabaisse with char-gilled artisan bread and saffron mayonnaise	£14
North Sea landed haddock goujons and chips with tartare sauce	£13
Vegetarian Moussaka with crisp fried potatoes and grilled halloumi	£12
Butternut squash, spinach and lentil sambar served with grilled aubergine, crumbled paneer and coriander rice	£12
Pan seared sea bass with spiced soba noodles and teriyaki sauce	£14
Roasted chicken supreme, piquant, prawn and squid fricassee, herby gremolata	£15
Rosemary marinated lamb rump (cooked pink), crushed potatoes, feta, lemon and green olive tapenade	£18

Main Courses from the Grill

Buckstone Borders Beef burger topped with Cajun mayo and Swiss cheese, with chunky chips	£13
Chicken Milanese, chunky chips, tomato and red onion salad	£15
Pork and fennel meatballs served with wilted greens and cheesy mashed potato	£14
10oz Borders Beef Rib-eye steak, grilled to your liking with grilled tomato, mushroom, hand-cut chips	£22
Flat Iron Borders Beef steak (cooked pink) with rustic tomato salsa and hand-cut chips	£14



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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
Mashed potato with chorizo and spring onion
Mac and cheese with salt beef brisket

Desserts (v)

Fruit yoghurt parfait with mixed berries	£6
Sticky toffee pudding with caramel sauce and salt caramel ice cream	£6
Pressed summer berry pudding with a berry coulis and custard	£6
Jean's chocolate tart with crème fraiche and candied popcorn	£6
Tiramisu of coffee and amaretto soaked sponge with orange and mascarpone cream	£6
Pear and black berry crumble with vanilla ice cream	£6
Selection of Ice Cream and Sorbets, <i>Please ask your server for today's selection</i>	£6
Selection of Scottish cheeses with oatcakes and tomato chutney	£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.