



LIGHT BITES

Scotch egg	8.50
Homemade Scotch egg, pickled red onion & salad leaves	
Chicken liver parfait & chutney	6.00
Homemade smooth pate, spicy pear chutney & our own oatcakes	
Hummus & crudites	6.00
Classic hummus with rainbow crudites & toasted pitta VE	
Oat crusted haggis bonbons	6.50
With whisky marmalade & peashoots	
Stornoway black pudding	4.50
On a potato scone topped with an Overlangshaw Farm organic poached egg & tomato chilli chutney	
Creamy tarragon & garlic chestnut mushrooms	4.50
On sourdough toast V, GF AVAILABLE	

CHEESE SCONES

Cheese scone	2.50
Homemade cheese scone served with butter V	
Cheese scone with smoked salmon	6.00
Homemade cheese scone topped with cream cheese, Belhaven smoked salmon, chives & lemon	
Cheese scone with Aga-baked tomatoes	5.00
Homemade cheese scone topped with cream cheese, Aga-baked cherry tomatoes & basil V	

GF Gluten free **V** Vegetarian **VE** Vegan

There are 14 major allergens that appear in foods – while we don't list each ingredient or allergen on our menus, staff have been trained in this knowledge. Common sense is best practice and as a customer you also have a responsibility to inform us of your allergen or intolerance prior to ordering. We make all our meals from scratch but we also keep records of ingredient labelling wherever possible. Fish dishes may contain bones and some game dishes may contain shot.

Note for severe allergy sufferers: all of our dishes are prepared in the same kitchen so it's not possible to guarantee zero trace of a specific allergen.

EVENTS & PARTIES

Book Carfraemill for your special occasion. We have several private venue spaces and locally-sourced menus tailored to suit your event.

Birthdays & anniversaries



Meetings & conferences



Craft gin & malt whisky tastings



Afternoon teas & high teas



Reunions & family gatherings



Hen weekends



Weddings



Drinks events, balls & ceilidhs

Please ask us for details or visit us at
www.carfraemill.co.uk
for ideas and inspiration

CARFRAEMILL 

RURAL OR ROMANTIC BREAKS

Go on, treat yourself...

Stay in one of our country-chic superior double or twin bedrooms with dinner and full Carfraemill breakfast for £75 per person per night.

Includes two free mini bottles of Prosecco (or glasses of wine if preferred).

All of our bedrooms are beautifully designed, well proportioned and have views out to the surrounding Borders landscape.

Please ask us for more details or book directly on
www.carfraemill.co.uk

Terms and conditions apply.
A £25 dinner allowance is included per person and extras will be chargeable.

CARFRAEMILL 

OPEN TOASTIES

Cooked to order on wholemeal toast, served with garden leaves & chunky coleslaw **GF AVAILABLE**

Choose from 5.50

Inverarnie Farm Toastie cheese, bacon, apple & onion – a winner!

Chicken & Corn grill chicken, sweetcorn, mayo & a hint of curry, topped with cheese

Cheese on toast plain & simple or add any combo of ham, tomato, pineapple, onion, pickle

BAKED POTATOES

All served with garden leaves & homemade chunky coleslaw **GF**

Choose from 6.50

Cheese (with beans, onion or pickle)

Organic Overlangshaw eggs & mayo

Haggis & neeps

Prawn marie rose

Tuna mayo & red onion

ON THE SIDE

Bowl of chunky chips or skinny fries 3.00

Walkers crisps 1.00

HOMEBAKING

Carfraemill shortbread 1.50

Crumbly, buttery & homemade **V, GF AVAILABLE**

Homemade traybake 2.50 each

We always have a selection on offer and often this includes white chocolate cherry slice, Mint Aero slice, Malteser slice, Mars crispie cake, paradise slice, chocolate Florentine **V AND SOME ARE GF**

Brownie 4.00

Goosey chocolate brownie

made to our favourite recipe **GF, V**

Aga-baked meringue 4.00

Traditionally served: two meringues

sandwiched together with fresh whipped cream **GF, V**

Cheesecake of the day 6.00

A slice of Carfraemill cheesecake

– ask what's available today **V**

Scone 2.50

Plain or fruit scone with butter

& homemade raspberry or strawberry jam **V**

Cream tea 4.50

Fruit or plain scone with homemade raspberry or

strawberry jam, thick cream & your choice of tea **V**

AFTERNOON TEA

Available when pre-booked only* 13.50 per person
(Add a glass of Prosecco for £5 per person)

GF & V AVAILABLE

Savoury

Selection of traditional finger sandwiches
Homemade sausage rolls

Sweet

Homemade scones with thick cream
& local raspberry or strawberry jam
A selection of delicious homemade cakes,
mini meringues & traybakes

Tea or Coffee

HIGH TEA

Available when pre-booked only* 17.50 per person
Groups of 20 or more 15.00 per person

GF & V AVAILABLE

Savoury (choose one)

Homemade steak pie with chips & vegetables
Light ale battered haddock 'n' chips, salad & lemon
Aga slow-baked ham salad with chips
Macaroni cheese with a side salad & chips

Sweet

Homemade scones with butter
& local raspberry or strawberry jam
Selection of delicious homemade cakes,
mini meringues & traybakes

Tea & coffee (refills as required)

***Pre-booking essential.** Small groups (2+) and large groups welcome. For large groups, if possible, please also call earlier on the day (or before) with the savoury order for High Tea - 01578 750 750. If any guests would prefer potatoes to chips or vice versa, please advise when ordering. Children very welcome, we have toys and colouring-in to keep them going.

SOUP & SANDWICHES

Soup of the day 4.50
Check today's special served with sourdough GF, V
(Add a cheese scone for £2.50)

Soup & sandwich 7.50

Soup & deli sandwich 10.50

SANDWICHES

All sandwiches served with a choice of wholemeal or white thick cut bread served with house salad & chunky coleslaw GF AVAILABLE

Choose from 5.00

Cheese with chutney or onion or tomato
Organic egg mayonnaise
Tuna & red onion
Chicken & spring onion mayo
Ham & wholegrain mustard
Prawn marie rose

DELI SANDWICHES

Our sandwiches are served on wholemeal bloomer bread with house salad & homemade chunky coleslaw. We can serve the fillings without bread plus extra salad if you prefer a lighter option GF AVAILABLE

Choose from 7.50

The Farmer Locally sourced medium rare beef & horseradish

The Ploughman Doddington's Cheese, ham, & red onion chutney

The Fisherman Scottish smoked salmon & cream cheese or prawn marie rose & lemon wedge

The Gardener Hummus & roasted vegetables