

STARTERS

- Soup of the day** 4.50
Check today's special served with sourdough **GF AVAILABLE**
- Scotch egg** 8.50
Homemade Scotch egg, pickled red onion & salad leaves
- Lamb & rosemary meat balls** 6.50
Local lamb meatballs, lightly spiced tomato sauce, Lammermuir smoked cheese **GF**
- Chicken liver parfait & chutney** 6.00
Homemade smooth pate, spicy pear chutney & our own oatcakes
- Classic hummus** 6.00
with chicory, radishes, rainbow crudites & toasted pitta bread **V, VE, DF, & GF AVAILABLE**
- 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**
- Crispy bottomed steamed vegetable dumplings** 4.50
With soy dipping sauce **VE**

SHARING PLATTERS

- Scottish brie** 13.50
Whole baked Scottish brie with Tweedside honey served with toasted walnuts & toasted sourdough **V, GF AVAILABLE**
- Local antipasti** 15.00/7.50 for one
Hand cured organic meats from Peelham Farm with Aga-baked tomatoes, roasted peppers, artichokes & olives **GF, DF**
- Seafood** 15.00/7.50 for one
Oak smoked salmon, smoked trout, prawns Marie rose, soused pickled herring served with lemon **GF**

SALADS

- Healthy pasta** 8.50/13.50
Orecchiette with broccoli, kale, roasted cherry tomatoes, toasted pine nuts & a mustard vinaigrette **GF**
- Slow Aga-baked ham** 7.50/13.50
Honey glazed ham, rocket, watercress, spinach, red onion, tomato, pineapple, chunky coleslaw & herby potato salad with red wine vinegar dressing **GF**
- Roast beef & chimichurri** 8.00/14.50
Rare local roast beef, rocket, spinach, watercress, red onion, tomato, chunky coleslaw & herby potato salad with red wine vinegar dressing with a chimichurri/horseradish dressing **GF**
- Belhaven smoked trout** 8.50/13.50
with baby potatoes, watercress, mint, dill & sour cream & garlic dressing **GF**

MAINS

- Mac & cheese** 11.50
Comfort eating, with chunky chips & side salad **V** (Add bacon or cherry tomatoes for £1)
- Classic roast chicken with 'skirlie'** 14.50
Roast breast of chicken with skirlie (oatmeal stuffing), wrapped in bacon, roast potatoes, seasonal vegetables & gravy **GF AVAILABLE**
- Carfraemill's Best Ever Steak Pie** 13.50
A Carfraemill staple for 20 years – best Border beef, buttery puff pastry, chips & seasonal vegetables
- Fish & chips or scampi & chips** 13.50
Beer battered haddock fillet or breaded scampi with salad or peas, chips, tartar sauce (steamed or breaded haddock on request)
- Carfraemill cod, smoked haddock & leek fish pie** 10.50
Topped with creamy mash & cheese **GF**
- Carfraemill mince, tatties & dumplings** 12.50
Back by popular demand! Perfect comfort food **GF AVAILABLE**
- Veggie bolognese** 10.50
Gluten-free spaghetti with Italian-style hard cheese **V, GF, VE AVAILABLE**
- Minute steak** 18.50
With a Border ale, red onion & mustard sauce, skinny fries & seasonal vegetables **GF**
- Curried local estate pheasant** 10.50
With vegetables, brown rice, poppadum & chutney **GF**

CHAR GRILL

All of our Border beef has been hand selected by our master butchers at Shaws in Lauder. The meat is tender, full of flavour and of undeniable quality. **GF AVAILABLE**

All grills are served with chunky chips or skinny fries or creamy mash or boiled baby potatoes, mushroom & stack of onion rings

- 10oz Scotch rib eye** 26.00
- 10oz Scotch sirloin** 24.50
- Local lamb cutlets** Choice of 2 for 12.00, or 3 for 18.00
- 10oz Ayrshire Gammon steak** with pineapple/organic fried egg 13.50
- Sauce** 2.00
Peppercorn, Diane, garlic & herb butter, red wine gravy, or whisky **GF**

BURGERS

- Carfraemill Scotch beef burger** 12.50
8oz beef burger in a brioche bun with baby gem, plum tomato, red onions, relish & skinny fries. (Add cheese, smoked cheese, bacon or fried egg for £1 each) **GF AVAILABLE**
- Trio of mini sliders** 15.00
Trio of mini burgers in brioche buns – local venison, lamb & beef – with red onions, relish, baby gem & skinny fries **GF AVAILABLE**
- Carfraemill vegetable & spicy bean burger** 11.50
Coated with oatmeal in a brioche bun with baby gem, plum tomato, red onions, rhubarb & beetroot ketchup & skinny fries **VE**

SIDES

- Choose from** 2.50
- Creamy mash **GF, V** Chunky chips or skinny fries **GF, VE**
- Homemade coleslaw **GF, V** Roasted tomatoes
- Battered onion rings **V** Boiled baby potatoes **GF, V**
- Seasonal vegetables **GF, VE** Seasonal salad leaves **VE, GF**

SUNDAY ROAST

Join us for our ever-popular Sunday Roasts From 15.00
– check the blackboard on the day!

PUDDINGS

- Add a ball of local ice cream or sorbet to any pudding** **GF, V** 2.00
- Aga-baked meringues** 6.00
Filled with cream & topped with a choice of raspberry, chocolate or toffee sauce **GF, V, VE AVAILABLE**
- Cheesecake of the day** 6.00
Ask about today's special
- Legendary sticky toffee pudding** 6.00
With toffee sauce & a jug of cream **V**
- Chocolate brownie** 6.00
Goopy chocolate brownie served warm with Overlangshaw salted caramel ice cream **GF, V**
- Seasonal crumble** 6.00
Ask for today's choice, served with cream or custard **V**
- Clootie dumpling** 4.50
With creamy custard
- Tropical fruit mini pavlova** 4.50
With mango coulis **GF, DF AVAILABLE**
- Artisan cheese plate** 8.50
Selection of local cheeses, chutney & Carfraemill oatcakes **GF AVAILABLE, V**
- Local ice creams** **GF, V** 6.00
Choose three: chocolate; strawberry; vanilla; salted caramel; lavender; blueberry & coconut; roasted banana; white chocolate, orange & cardamom. Includes choice of homemade chocolate, toffee or raspberry sauce
- Sorbets** **GF, VE, DF** 6.00
Choose three: lemon; blackcurrant; clementine & clove; spiced plum; raspberry
- COFFEE & TEA**
- Brodies brewed coffee** 2.50
White, black or decaffeinated
- Three Hills double espresso, cappuccino, latte or flat white** 2.80
- Hot chocolate** 2.80
Whipped cream optional
- Breakfast tea** 2.50
As you like it
- Speciality teas** 2.50
Earl Grey, peppermint, camomile, lemon & ginger, red berry, jasmine tea
- Fresh mint tea** 3.50
Fresh mint leaves
- Liqueur coffee** 4.50
Choose from Cointreau, dark rum, Baileys, Tia Maria, brandy or whisky

GF Gluten free **V** Vegetarian
DF Dairy free **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 dishes are prepared in the same kitchen so it's not possible to guarantee zero trace of a specific allergen.