

STARTERS

Soup of the day Check today's special served with sourdough GF	4.50
Scotch egg Smoked salmon & cream cheese Scotch egg, rocket, horseradish & chive mayo	8.50
Lamb & rosemary meat balls Local lamb meatballs, lightly spiced tomato sauce, Lammermuir smoked cheese GF	6.50
Chicken liver parfait & chutney Homemade smooth pate, spicy pear chutney & our own oatcakes	6.00
Hummus & crudites Smokey red pepper hummus with rainbow crudites & toasted pitta VE	6.00
Haggis bonbons Oat-crust haggis bonbons with whisky sauce	6.50
Smoked mackerel pate Smoked mackerel pate (light & healthy), lemon & granary toast GF AVAILABLE	6.50
Heritage beetroot Heritage beetroot salad, green beans, rocket, spinach, watercress and toasted hazelnuts GF, VE	7.00

SHARING PLATTERS

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

SALADS

Salmon Caesar salad Scottish salmon Caesar salad with crispy croutons & anchovies GF AVAILABLE	7.00/13.50
Squash & chickpea salad Healthy roasted squash, chickpea, sundried tomato, rocket & pomegranate with apple cider vinegar, turmeric & honey dressing GF AVAILABLE, VE	7.00/12.50
Slow Aga-baked ham Honey glazed ham, rocket, watercress, spinach, red onions, tomatoes, pineapple, chunky coleslaw & herby potato salad with red wine vinegar dressing GF	7.00/13.50
Roast beef & chimichurri Rare local roast beef, rocket, spinach, watercress, red onions, tomatoes, chunky coleslaw & herby potato salad with red wine vinegar dressing with a chimichurri dressing (or horseradish if preferred)	8.00/14.50

MAINS

Mac & cheese Comfort eating, with chunky chips & side salad V (Add bacon or cherry tomatoes for £1)	11.00
Mighty mushroom curry Mushroom, tomato & lentil curry with brown rice & poppadum GF, VE	11.50
Classic roast chicken with 'skirlie' Roast breast of chicken with skirlie (oatmeal stuffing), wrapped in bacon, roast potatoes, roasted roots & gravy GF AVAILABLE	13.50
Carfraemill's Best Ever Steak Pie A Carfraemill staple for 20 years - best Border beef, buttery puff pastry, chips & roasted vegetables	12.50
Fish & chips or scampi & chips Beer battered haddock fillet or breaded scampi with salad or peas, chips, tartar sauce (steamed or breaded haddock on request)	12.50
Pan fried seabass With braised fennel & ginger, beurre blanc & baby potatoes GF	14.50
Chilli game hotpot Chilli game hotpot with carrots, onions & leeks	14.50
Local sausages & mash Organic Peelham Farm pork, sage & nutmeg sausages, creamy mash, onion gravy, pickled pear relish & crispy sage leaves	12.50
Carfraemill mince, tatties & dumplings Back by popular demand! Perfect comfort food for colder days GF	11.50

CHAR GRILL

All of our Border beef has been hand selected by our master butchers at Shaws in Lauder. The cattle are hand reared and grass fed then finished on grain within 30 miles of Lauder. The meat is tender, full of flavour and of undeniable quality. **GF AVAILABLE**

All of our steaks are served with chunky chips and a stack of onion rings, tomato and mushroom.

10oz Scotch rib eye	26.00
10oz Scotch sirloin	24.50
8oz Scotch fillet	29.00
Shaws of Lauder rump steak	17.50
Local lamb cutlets	16.50
Sauce Choose from peppercorn, Diane, garlic & herb butter, or whisky GF	2.50

BURGERS

Carfraemill Scotch beef burger 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)	12.50
Trio of mini sliders Trio of mini burgers in brioche buns - local venison, lamb & beef - with red onions, relish, baby gem & skinny fries	15.00
Carfraemill vegetable & bean burger Vegetable & spicy bean burger with oatmeal in a brioche bun with baby gem, plum tomato, red onions, rhubarb & beetroot ketchup & skinny fries V	11.50

SIDES

Choose from	3.00
Creamy mash GF, V	Homemade coleslaw GF, V
Chunky chips or skinny fries	Battered onion rings V
Boiled baby potatoes GF, V	Roasted vegetables GF, VE
Seasonal green salad with soft herbs GF, VE	

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 to any pudding GF, V	2.00
Aga-baked meringues Filled with cream & topped with a choice of raspberry, chocolate or toffee sauce GF, V, VE AVAILABLE	6.00
Cheesecake of the day Ask about today's special	6.00
Legendary sticky toffee pudding With toffee sauce & a jug of cream V	6.00
Walnut & honey tart Walnut & Border honey tart with white chocolate, cardamom & orange ice cream V	6.00
Chocolate brownie & salted caramel ice cream Goosey chocolate brownie served warm with Overlangshaw salted caramel ice cream GF, V	6.00
Autumn fruit crumble Served with warm custard V	6.00
Borders cheese plate Selection of Borders cheeses, Carfraemill oatcakes, sweet chutney, grapes & celery V	8.50
Local ice creams GF, V Choose three: chocolate; strawberry; vanilla; salted caramel; apple crumble & butterscotch; roasted banana; white chocolate, orange & cardamom	6.00

Includes choice of homemade chocolate, toffee or raspberry sauce

Sorbets GF, VE Roasted plum & elderberry; lemon; blackcurrant	6.00
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COFFEE & TEA

Brewed coffee White, black or decaffeinated, from Brodies	2.00
Three Hills double espresso, cappuccino, latte or flat white	2.50
Hot chocolate (Add whipped cream for 50p)	2.50
Breakfast tea As you like it	2.00
Speciality teas Earl Grey, peppermint, camomile, lemon & ginger, red berry, jasmine tea	2.50
Fresh mint tea Fresh mint leaves	3.50
Liqueur coffee Choose from Cointreau, dark rum, Baileys, Tia Maria, brandy or whisky	4.00

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 labeling 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.