

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
- Hummus & crudites** 6.00
Classic hummus with rainbow crudites & toasted pitta **VE, DF**
- Oatcrusted haggis bonbons** 6.50
With whisky sauce
- Smoked salmon blini** 8.00
Giant blini topped with rocket, crème fraiche, Belhaven smoked salmon, lemon & chives
- Duo of melon** 6.50
With raspberry coulis & Lucy's seabuckthorn sorbet **VE, GF, DF**
- Grilled goat's cheese** 7.50
Grilled goat's cheese on chicory leaves with apple, toasted pecan & honey dressing, radish sprouts **GF, V**

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

- Roasted superfood salad** 7.50/13.50
Hearty combination of roasted sweet potato, beetroot & shallots, sprouting broccoli & carrot shavings, topped with sprouting seeds & a seven seed mix of sunflower, hemp, pumpkin, fennel, sesame, linseed, & caraway with a honey & orange dressing **V, VE AVAILABLE, GF DF**
- 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 mackerel** 7.50/13.50
Belhaven smoked mackerel, baby gem lettuce, beetroot, baby potatoes, cherry tomatoes, red onion & Dijon mustard & dill 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'** 14.00
Roast breast of chicken with skirlie (oatmeal stuffing), wrapped in bacon, roast potatoes, roasted roots & gravy **GF AVAILABLE**
- Carfraemill's Best Ever Steak Pie** 12.90
A Carfraemill staple for 20 years – best Border beef, buttery puff pastry, chips & roasted vegetables
- Fish & chips or scampi & chips** 12.90
Beer battered haddock fillet or breaded scampi with salad or peas, chips, tartar sauce (steamed or breaded haddock on request)
- Hake fillet** 14.50
Pan fried hake fillet on a bed of crushed baby potatoes with a lime & tarragon butter sauce & seasonal greens **GF**
- Carfraemill mince, tatties & dumplings** 12.00
Back by popular demand! Perfect comfort food **GF**
- Vegetarian stroganoff** 13.50
Mixed mushroom, roasted red pepper & garlic stroganoff, with smoked sweet paprika, crème fraiche served with brown rice & topped with flat leaf parsley **V, VE AVAILABLE, GF**
- Venison & redcurrant pot pie** 14.50
Locally sourced roe deer with a rich red wine, mushroom & redcurrant sauce, puff pastry topping, served with chips or creamy mash & roasted root vegetables
- Crackled pork belly** 14.50
Pork belly cooked with a sage oil, on a creamy mash with a Thistly Cross cider & onion sauce & seasonal vegetables **GF**

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
- Local lamb cutlets** 16.50
- Sauce** 2.50
Choose from peppercorn, Diane, garlic & herb butter, 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 & bean burger** 11.50
Vegetable & spicy bean burger with oatmeal in a brioche bun with baby gem, plum tomato, red onions, rhubarb & beetroot ketchup & skinny fries **VE**

SIDES

- Choose from** 3.00
Creamy mash **GF, V** Homemade coleslaw **GF, V**
Chunky chips or skinny fries **GF** 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 or sorbet to any pudding** **GF, V** 1.50
- 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 fruit crumble** 6.00
Ask for today's choice, served with cream or custard **V**
- Rhubarb upside down cake** 6.00
Warm sponge cake topped with orange-zested rhubarb & flaked almonds. Enjoy with crème fraiche **V**
- Border Berry consommé** 6.00
Red berries surrounded by a Border Berry 'soup', topped with mint. **V, VE, DF, GF**
- 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; rhubarb & custard; roasted banana; white chocolate, orange & cardamom
Includes choice of homemade chocolate, toffee or raspberry sauce
- Sorbets** **GF, VE, DF** 6.00
Lemon; blackcurrant; seabuckthorn; orange; 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.