



THE
STAG

S T A R T E R S

Bread Basket

£5.00

Celeriac, Hazelnut and Truffle Soup (L, LFA, N)

Roasted celeriac soup, served with toasted hazelnuts
and a truffle oil drizzle

£9.50

Trout Cocktail (E, F)

Sea trout on a bed of lettuce, avocado, Marie Rose
sauce and salmon caviar

£14.00

Scottish Scallops (G, MO)

Scallop, served with Stornoway black pudding on a
bed of pea purée and tarragon oil

£17.50

Smoked Ham Hough (C, L)

Slow cooked pulled ham hough on cornbread, served
with sauerkraut and pickled mustard seed caviar

£13.00

Wild Mushroom Arancini (S)

Wild mushroom arancini, served with courgette purée
and chilli oil

£12.00

Should you have any dietary requirements or special requests, please speak with a team member prior to ordering and we will make every effort to accommodate all requests. It is not always possible but we will endeavour to meet your requirements. A 10% discretionary service will be added to the final bill, should you request this to be removed please speak with one of the team members prior to paying. Thank you and we look forward to welcoming you back very soon.

Allergens

C - Celery, CR - Crustaceans, E - Egg, F - Fish, G - Gluten, L - Lactose, LU - Lupin, MO - Mollusc, M - Mustard, N - Nut, P - Peanut, SS - Sesame Seed, S - Soy, SU - Sulphur, GFA - Gluten Free Available, LFA - Lactose Free Available, VA - Vegan Available, V - Vegan



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M A I N S

From the grill (L)

All of our meat is grass-fed and sourced from local suppliers along the Scottish Borders.

All dishes are served with garlic butter roasted flatcap mushrooms, roasted heirloom tomato and a choice of either buttered Highland baby potatoes, triple cooked chips or creamed potato.

Tweed Valley Scotch Beef Fillet 200g	£42.50
Tweed Valley Scotch Beef Rib Eye Steak 250g	£39.50
Tweed Valley Lamb Cutlets 300g	£34.00
Ayrshire Pork Tomahawk 500g	£32.50

ADD A SAUCE **£3.50**

Pepper Sauce | Red Wine Gravy | Forest
Mushroom | Hebridean Blue Cheese |
Isle of Mull Cheddar

SIDES, ALL **£4.50**

Seasonal Vegetables | Triple Cooked Hand Cut Chips |
Buttered Baby Potato | Creamed Potato |
Truffle & Parmesan Fries **£5.50**

Scottish Farmed Salmon (F, L)

Pan fried salmon, served with samphire, parsley button mushrooms,
dauphinoise potato, crispy leek and a creamy leek sauce

£28.00

Chicken (L, LFA)

Chicken breast, served with beetroot, roasted cauliflower, fondante
potato and a red wine gravy

£20.00

Venison (L, N, SU)

Venison saddle, served with dill infused mash potato, grilled broccoli
and almond, thyme and roasted garlic butternut purée and gravy

£29.50

Cod (F, L)

Pan roasted cod, served on celeriac velouté, Parisienne potato,
butternut and courgette pearls and a tarragon oil

£26.50

Pork Belly (G, L, M)

Slow braised pork belly, served with roasted cabbage, mustard mash
potato, carrot and a ham hough bonbon

£21.00

Cauliflower Steak (V, SU)

Cauliflower steak, served with a green coconut curry sauce, celeriac
purée and braised red cabbage

£16.50

Sweet Potato Gnocchi (G, N)

Roasted sweet potato gnocchi, served with red pepper pesto

£18.50



THE
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D E S S E R T S

Banana Bread and Baileys (E, G, L, N)

Grilled banana bread with Baileys and roasted walnut, served with Baileys anglaise and salted caramel ice cream

£12.50

Hazelnut Mocha Lava Cake (E, G, L, N)

Molten hazelnut and coffee cake, served with mocha cream and salted caramel ice cream

£12.50

Pumpkin Pie Basque Cheesecake (E, G, L)

Roasted spiced pumpkin baked cheesecake, served with Chantilly cream

£12.50

Roasted Pear (V)

Roasted pear, served with a raspberry vinegar reduction, Hob Nob crumble, maple syrup gel and vegan vanilla ice cream

£12.50

Bread & Butter Pudding (E, G, L)

White chocolate and cranberry croissant bread and butter pudding, crème anglaise

£12.50

Scottish Cheese Selection

3 cheese selection

Crowdie, Scottish Gouda and our soft cheese of the day

£18.50

5 Cheese Selection

Scottish Crowdie, Clava Brie, Hebridean Blue, Saint Andrew's Farmhouse Cheddar and Smoked Anster cheese

£28.50

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