



## Starters

Homemade Soup of the Day (V)  
*Bread Roll*

Goat's Cheese and Red Onion Tart (V)  
*Balsamic Glaze*

Belhaven Smoked Salmon  
*Capers, Shallot, Egg, Parsley*

Haggis, Neeps and Tatties  
*Whisky Sauce*

## Homemade Sandwiches

(Served from 12.00 to 16.00)

Honey & Mustard Glazed Ayrshire Ham, Rocket

Belhaven Smoked Salmon, Cream Cheese

Hen's Egg, Watercress, Mayonnaise

Isle of Mull Cheddar, Pickle

All served on either Split Tin White or Whole meal Brown Bread,  
accompanied by Homemade Crisps, Coleslaw, Salad - £8.95

## Mains

*Penne Pasta in a Creamy Pesto Sauce (V)*  
*Peas, Courgette, Spinach*

Beer Battered Haddock  
*Homemade Rustic Chips, Tartare Sauce*

Homemade Borders Beef Burger, Brioche Bun  
*Homemade Rustic Chips, Fried Onions, Tomato Chutney (With Bacon or Cheese)*

Braised Lamb Shank  
*Creamed mash and roasted carrots*

## Desserts

Banana Cake  
*Pecan Nuts, Banana Ice Cream*

Chocolate Mousse  
*Raspberries, Crème Chantilly*

Selection of Homemade Sorbets and Ice Creams  
Dalhousie's Assiette of Fresh Seasonal Fruit

Selection of Cheeses  
*Fat Cow, Corra Lynn, Strathdon Blue, Oatcakes, Chutney*

Two Course for £30 ~ Three Courses £35.00

Please inform your waiter of any potential allergies or dietary requirements.

Please Note a discretionary gratuity of 10% will be applied to the final bill.

Please ask if you would like this to be removed.