

THE FLEECE



AWARDED BEST EATERY IN THE BORDERS 2018

We are a family owned Bar & Restaurant combining the very best of local produce with traditional French culinary techniques. We strive to provide a warm welcome and a friendly, relaxed service. Should you have any dietary requirements, please let us know. We hope you enjoy your time with us!

DINNER MENU

Twice Baked Cheese Souffle, Parmesan Cream, Black Olive Soil	6.25
Duck Foie Gras Ballotine, Roasted Hazelnuts, Grilled Brioche	7.95
Smoked Haddock Fishcakes, Creamed Leeks, Smoked Bacon	6.75
Haggis, Neeps & Tatties, Whisky Cream	6.50
Soup of the Day, Freshly Baked Bread	4.95
Corn Fed Chicken Breast, Confit Cabbage, Pomme Puree, Forestiere Sauce	14.50
Scottish Beef Fillet, Braised Osso Bucco, Beetroot Pickled Shallots, Dauphine Potatoes	20.95
Borders Venison Two Ways, Jerusalem Artichoke & Potato Puree, Scottish Mushrooms	16.95
Pan Roasted Cod, Spring Onion Etupee, Wilted Pak Choy, Parsley Sauce	14.95
Chargrilled Aubergine Steak, Garlic Sweet Potatoes, Roasted Mediterranean Vegetables	12.50
8oz Ribeye Steak, Cherry Vine Tomatoes, Flat Mushroom, Hand Cut Chips, Peppercorn Sauce	18.95
Cinnamon Scented Braeburn Apple, Cider Sabayon, Salted Butter Caramel	5.95
Chocolate Fondant, Caramel Sauce, Vanilla Pod Ice Cream	6.50
Orange Cheesecake, Winter Berry Compote	5.95
Bread & Butter Pudding, Crème Anglaise	5.95
Selection of Scottish Cheese, Oatcakes & Chutney	7.95/11.95

good food takes time & TLC – please be advised that all our food is cooked fresh to order for your enjoyment