



-ALL DAY WINTER MENU-

| | |
|--|--------|
| Choice of today's soup & sourdough (V) | £5 |
| ½ Soup & ½ sandwich – lunch only (V) | £6 |
| Today's sandwich with a choice of deli salad (V, VGN) | £7.50 |
| Wild flower honey pear, St Duthac blue & dukkah salad (V, GF, N) | £8 |
| Gin cured salmon carpaccio, fennel & russet apple salad | £8 |
| Earthy houmous, spiced tortilla chips, feta & green sauce (V, N) | £7 |
| Smoked mackerel, dill & caper fishcakes, preserved lemon tartare (GF) | £8.50 |
| Sweet potato & feta fritters, spiced yogurt & salad (V) | £8 |
| Mussels with cider & leeks, bread for dipping | £10 |
| Venison ragu, kale polenta (GF, N) | £10 |
| Baked eggs, spicy tomato sauce & chorizo, with focaccia | £12 |
| Sweet potato, chickpea & cauliflower curry with all the trimmings (V) | £13.50 |
| Wild mushroom, black kale & smoked mozzarella puff pastry, served with salad (V, N) | £12 |
| Borders beef burger with chilli jam, Tain Truckle cheddar with chips | £12 |
| Spiced chickpea burger, chipotle mayo, halloumi with chips (V, N) | £10 |
| Tear & share - 4 winter salads, Earthy dips & bread (V, VGN, GF, N) | £18 |
| Earthy winter salad plate – select 4 from our deli (V, VGN, GF, N) | £12 |

-SIDES-

| | |
|--|-------|
| Baked squash with garlic & thyme & blue cheese crumb (V) | £3.50 |
| Smoked sweet potato wedges, lime sour cream (V, GF) | £3.50 |
| Seasonal greens (V, GF) | £3.50 |
| Earthy chips (V, VGN, GF) | £3.50 |
| Winter deli salad (V, VGN, GF, N) | £3.50 |

-AFTERS-

| | |
|--|-----|
| Ginger & lemon curd cheesecake (N) | £7 |
| Pear & cranberry crumble, cinnamon custard (N) | £6 |
| Local cheese, Earthy chutney, biscuits (N) | £10 |

V = Veggie VGN = Vegan GF = Gluten Free N = Contains Nuts
Please ask one of the team about the allergens in each dish. All of our dishes are made using the best in local, seasonal, free range & Organic ingredients from local farms.