

Bar snacks & sides



Fountain favourites

NACHOS V/*NGC

Cheese sauce, jalapeños, fresh tomato salsa, smashed avocado, lime crema £9.50

BUFFALO CHICKEN WINGS

Buffalo hot sauce and cool ranch sauce £7.50

BRISKET LOADED FRIES *NGC

John Gilmour's slow braised beef, cheese sauce, jalapeños & crispy onions £9

BALMORAL CROQUETTES

Campbell's chicken, haggis & smoked bacon in a crispy coating with homemade peppercorn mayo £8

BANG BANG CAULIFLOWER VG

Sesame battered cauliflower, crispy chilli sauce £7.50

SKIN-ON FRIES VG £4.50

CHILLI PARMESAN FRIES V £5.50

ONION RINGS VG £4

SEASONAL GREENS & TENDERSTEM BROCCOLI V/NGC £4.50

Starters

SOUP OF THE DAY *VG/*NGC

Crusty bread and herb butter £5.95

HAGGIS PAKORA

With an Irn Bru hot sauce £7.50

'SAUSAGE' ROLL AND TOMATO RELISH VG £7.50

AUBERGINE BABA GANOUSH VG/*NGC

Toasted pine nuts, green olives, paprika, flatbread £7.50

CURRIED MUSSELS *NGC STARTER £7.50 MAIN £12.50

With toasted sourdough

SUNDAY ROAST

*Brunch served from 10am,
then roast from 12pm until it's gone!*

SLOW-COOKED TOPSIDE OF BORDERS BEEF

Rosemary roast potatoes, seasonal vegetables, cauliflower cheese, homemade beef gravy, Yorkshire pudding £18.95

PAN-ROAST CHICKEN SUPREME

Rosemary roast potatoes, seasonal vegetables, cauliflower cheese, red wine pan gravy, Yorkshire pudding £18.45

MUSHROOM & WALNUT WELLINGTON VG

Wrapped in crisp puff pastry with roast potatoes, seasonal vegetables & red wine jus £13.95

WEE ROAST

Sliced roast beef, veggies and roast potatoes with a side of gravy £8

COLD TOWN BEER BATTERED HADDOCK

David Lowrie's haddock, chunky chips, mushy peas, tartar sauce £16.50

BONE-IN BEEF PIE

Braised Borders beef shin pie, seasonal vegetables, herb mash £16.50

FOUNTAIN BURGER *NGC

Two 3oz beef patties, toasted brioche, Monterrey Jack cheese, shredded iceberg, tomato, sliced gherkins, homemade burger sauce & fries £16.50
Swap for a plant-based burger patty to make it vegan!

POMEGRANATE & GIANT GRAIN SALAD VG

Crispy chickpeas, herby couscous, vegan feta, olives & pomegranate vinaigrette £12.50

LAMB RUMP NGC

6oz seared lamb, wild garlic oil, burnt leeks, new potatoes, mint jus £26.50

RUBY MURRAY PIE *NGC

Rich butter chicken curry under a puff pastry lid with mango chutney, pickled red onions, coriander and rice £15.50

N'DUJA BUTTERED CHICKEN SCHNITZEL

Spring greens, tenderstem broccoli, butter beans £17

BRISKET SANDWICH *NGC

Pulled brisket, caramelised red onion, homemade blue cheese sauce & fries £16.45

PAN-SEARED COD FILLET NGC

Grilled tenderstem broccoli & crushed new potatoes with a lemon & dill cream sauce £17.95

Desserts

STICKY TOFFEE PUDDING V/NGC

Toffee sauce, vanilla ice cream £6.45

BURNT BASQUE CHEESECAKE V

Biscoff crumb, raspberry coulis £6.45

BLOOD ORANGE & BASIL PANNACOTTA

Ginger snap biscuit £6.45

LUCA'S ICE CREAM *VG

3 scoops - ask your server for today's selection £6.45

V VEGETARIAN

VG VEGAN

NGC NON-GLUTEN CONTAINING

*VG CAN BE MADE VEGAN

*NGC CAN BE MADE NON-GLUTEN CONTAINING

Although every effort is made to provide allergen-free meals, we use products that contain them in our kitchen and cannot rule out contamination. If you suffer from any allergens or intolerances please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.