

DINNER MENU



STARTERS

CHEF'S SOUP OF THE DAY	£3.50
CREAM OF CULLEN SKINK traditional Scottish soup of smoked haddock and potato	£4.50
BAKED DARNE OF SALMON on saffron infused wild mushroom broth	£6.25
GOATS CHEESE deep fried in natural breadcrumbs, served on mixed salad leaves with a red onion, lemon and ginger marmalade	£5.25
CHICKEN LIVER PATE served with oatcakes and cumberland sauce	£4.25
FLAT CAP MUSHROOM red onion marmalade, glazed Dunsyre Blue cheese	£5.25



LARGE & SMALL

	SMALL	LARGE
THAI SPICED CRAB FISHCAKES fresh crab meat, coriander and chillies with mixed salad leaves and citrus yoghurt	£4.75	£7.25
GATEAU OF HAGGIS WITH CLAPSHOT light Drambuie Essence	£4.50	£7.50
FRESH EGG FETTUCCINE in a cream sauce flavoured with smoked salmon	£4.95	£8.50

FROM THE GRILL

8oz SIRLOIN STEAK served with tomatoes, mushrooms and chips	£15.00
GAMMON STEAK topped with pineapple or organic fried egg from Bonnington Farm	£8.95
THE 'TONTINE' 6oz BURGER topped with bacon and cheese, served with chips and salad (Gluten Free Burger available)	£8.50

SIDE ORDERS

Garlic Bread	Chips	Chive Mash	
House Salad	Onion Rings	Fresh Vegetables	all £1.95 each

SAUCES

Pepper	Diane	Blue cheese	
Whisky	Pizziola		all £1.95 each



A CELEBRATION OF SCOTTISH BORDERS FOOD LOCAL HEROES MENU

The Tontine are proud to be showcasing the very best of local produce. When you see the gold crown, the produce has been sourced locally.

SUPPLIERS & PARTNERS

Vegetables and leaves sourced from George Anderson & Sons, East Lothian
Dunsyre Blue cheese, Humphrey Errington, Walston Braehead, Carnwath, Lanarkshire
Flat Cap Mushrooms, Halfland Mushrooms Farm, North Berwick
Venison, Dougie McKenna, Manor Valley
Pavlova made with organic eggs from Bonnington Farm Peebles

DINNER MENU



MAIN COURSES

FILLET OF SALMON oven roasted with apple & basil, set on a lemon and saffron cream essence	£12.25
BREAST OF CHICKEN filled with mushroom pâté, oven roasted, served on braised savoy cabbage with pancetta and sage jus	£11.75
BREAST of DUCKLING seasoned with cracked black pepper and sea salt, oven roasted, served on a coriander mash, with spicy plum sauce, fine bean prosciutto parcel	£12.50
LOIN of TWEEDSMUIR VENISON cooked pink (unless otherwise requested), set on braised red cabbage with a root vegetable gâteau and baby roast potatoes	£16.50 
BEER BATTERED HADDOCK served with chips and chef's homemade tartare sauce (Breaded available)	£9.50
DEEP FRIED WHOLETAIL SCAMPI served with chips and chef's homemade tartare sauce	£8.50
BORDERS BEEF & BROUGHTON ALE PIE with potatoes and vegetables	£8.95
HOUSE CURRY succulent breast of chicken, slowly braised in Asian spices, served with basmati rice, poppadom and mint yoghurt	£8.50
GLUTEN FREE SAUSAGE AND MASH onion gravy	£7.95
BEEF LASAGNE served with salad garnish	£7.95

VEGETARIAN MAIN

VEGETARIAN WELLINGTON butternut squash, spinach, mushrooms and blue cheese baked in a savoury crêpe, glazed with a parmesan cheese	£8.95
RISOTTO PARCEL filled with brie and basil, coated in breadcrumbs, shallow fried, served on mixed leaves with a sweet chilli sauce, new potatoes	£7.95

DESSERTS

MARMALADE BREAD & BUTTER PUDDING with fresh cream or vanilla ice cream	£4.50
CHILLED WHITE CHOCOLATE MOUSSE with raspberries and chocolate sauce	£4.50
APPLE AND ALMOND TART served with crème chantilly	£4.50
FRESH FRUIT PAVLOVA whipped cream	£4.50 
SELECTION OF ICE CREAMS OR SORBETS	£4.25
SELECTED SCOTTISH CHEESES & BISCUITS	£4.75
Suggested dessert wine, Torreon de Parades, late harvest, (Chile) 125ml	£6.50