

# Borders Restaurant

## Starters

- SMOOTH CHICKEN LIVER PATE** served with toasted brioche and red onion relish **7.50**
- GOAT'S CHEESE TART** warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) **8.00**
- TIMBALE OF SMOKED SALMON** filled with Crab & prawns in lemon & chive mayonnaise (GF & DF) **9.50**
- DEEP FRIED CALAMARI RINGS** dusted with paprika and rice flour, served with Tartare sauce (GF) **7.00**
- KING PRAWNS** tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF & GF) **10.00**
- PARMA HAM** with seasonal chilled Melon (GF & DF) **8.50**
- ROASTED VINE TOMATO & BASIL SOUP** (V VG GF DF) **6.00**

## Main Courses

- FILLETS OF SEABASS** in a lemon butter sauce with prawns (GF) **16.00**
- CASOLETTE OF POACHED SALMON** on a bed of spinach with gratinated cheesy Mornay sauce (GF) **14.00**
- BREAST OF CHICKEN** in a cream & white wine sauce with crispy smoked pancetta & sliced mushrooms (GF) **13.50**
- ROAST SLICED RUMP OF LAMB** with thyme and red wine sauce **22.00**
- STEAK DIANE** flattened Fillet steak pasted with French mustard, cooked with onions, sliced mushrooms, Worcester sauce, Brandy and cream **19.50**
- Above Main courses served with Vegetables & Potatoes of the Day**
- GRILLED FILLET STEAK** served with Chips, grilled tomatoes, grilled mushrooms and Bearnaise sauce (GF) **24.00**
- BEEF STROGANOFF** strips of Beef fillet cooked with cream, paprika, lemon, gherkins & sliced mushrooms (GF) **18.50**  
served with savoury rice
- PROVENCALE RISOTTO** tomato Risotto with spicy ratatouille, served with grilled polenta wedges (V VG GF DF) **11.50**
- SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY** Roast Potatoes & Vegetables **14.50**  
Available on Sundays only and served all day, or until it's all gone !

- ADDITIONAL VEGETABLES OR POTATOES** 2.50 each      **MIXED SIDE SALAD** with olive oil & lemon 3.00  
**BREAD & BUTTER TO ACCOMPANY YOUR MEAL** 1.50 per person

## Desserts

- CRÈME BRULEE** with caramelised sugar topping (GF V) **5.80**
- GOLDEN SYRUP SPONGE PUDDING** with Sultanas, served with custard (GF V) **6.00**
- RASPBERRY & VANILLA POACHED PEAR** served with mixed berries (V VG GF DF) **6.00**
- MERINGUE NEST** filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (V GF) **7.00**
- CHOCOLATE & RASPBERRY TORTE** chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF) **6.50**
- ORANGE CARAMEL CHEESECAKE** on a biscuit base, garnished with orange segments **6.50**
- ENGLISH & CONTINENTAL CHEESES** with red onion jam, grapes, celery & biscuits (V) **7.50**
- TEA OR FILTER COFFEE** with PETIT FOURS **3.00**

## CHILDRENS MENU Main course only £8.00 Main course & Dessert £10.50

- Penne Pasta** with tomato & basil sauce (V VG DF) - **Chicken fillets in breadcrumbs** with Chips (DF)  
**Roast Beef & gravy** with vegetables of the day (available Sunday only)  
**Selection of Ice creams** with Chocolate OR Raspberry sauce (V)

**£1.00 per person supplement Saturday nights after 7pm**

**All dishes served only as described. No Variations.**

**If you have any allergies or special dietary needs, please ask to speak to a Manager about them.**

**Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.**

**V = Vegetarian    VG = Vegan    GF = Gluten free    DF = Dairy Free**

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## SNACKS

### PENNE PASTA 8.50

*in a creamy cheese sauce with spinach (V)*

### SPAGHETTI OLIO AGLIO 9.50

*with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli pepper (V VG GF DF)*

### PANCAKE CANNELLONI 9.50

*savoury pancake filled with ricotta cheese & spinach in a cheese & tomato sauce (V & GF)*

### LASAGNE 9.50

*layers of pasta with Bolognese sauce, tomato and cheese sauce*

### ITALIAN SALAD 8.50

*rocket, fine leaves, cherry tomatoes, mozzarella, olives & capers, with balsamic and olive oil dressing (V GF)*

### PRAWN SALAD 8.50

*prawns in Marie Rose sauce on a bed of mixed Salad (GF DF)*

### SPICY CHICKEN BAGUETTE 8.50

*with garlic, onions and chilli*

### BACK BACON & BRIE BAGUETTE 8.00

*with Cranberry sauce*

### TOMATO & MOZZARELLA BAGUETTE 7.00

*with basil & olive oil (V)*

### TUNA BAGUETTE 7.00

*with Mayonnaise sauce and sliced tomato*

### ACCOMPANIMENTS TO THE SNACKS

**Only available as an accompaniment to a snack**

### CHIPS 3.00

### MIXED SIDE SALAD WITH OLIVE OIL & LEMON 3.00

### BREAD & BUTTER 1.50

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**Snacks Menu not available after 6pm on Saturday nights**

Restaurant open from 12 mid day. Last orders 9 pm

**Borders Restaurant, High Rocks, High Rocks Lane, Tunbridge Wells, TN3 9JJ**