

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
- SMOKED DUCK SALAD** with fennel and orange segments, honey & lemon dressing (DF & GF) 9.50
- TIMBALE OF SMOKED SALMON** filled with prawns in lemon & chive mayonnaise (DF & GF) 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 and Pear (DF & GF) 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
- BREAST OF CHICKEN** in a cream & white wine sauce with crispy smoked pancetta & sliced mushrooms (GF) 13.50
- SLOW COOKED LAMB SHANK** in a rich red wine sauce (DF GF) 19.50
- FILLET STEAK** green peppercorn sauce with shallots, French mustard, Brandy and cream 25.00
- Above Main courses served with Vegetables & Potatoes of the Day**
- GRILLED RIB EYE STEAK** served with Chips, grilled tomatoes, grilled mushrooms and Bearnaise sauce (GF) 22.50
- GRILLED SALMON** glazed with honey, lemon & soy sauce, on a bed of noodles with chilli, garlic & olive oil (DF) 14.00
- PROVENCALE RISOTTO** tomato Risotto with spicy ratatouille, served with grilled polenta wedges (V VG GF DF) 13.00
- SPAGHETTI OLIO AGLIO** with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli (V VG DF) 11.00
- SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY** Roast Potatoes & Vegetables 15.00
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** 3.20
- 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
- SUMMER PUDDING** sponge soaked in berry sauce, with mixed berries & Chantilly cream (V GF) 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)

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

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