

# THE FLEECE



As a country, Scotland is renowned for its natural larder and here at The Fleece we pride ourselves on the provenance and sustainability of the products we use to create our menus. Our desserts are made using milk, cream and butter from Stirling and free-range eggs from the Lothians. Our Scottish landed fish is mainly from Orkney, Scrabster & Peterhead. Potatoes, fruit & vegetables (when in season) are grown in the Scottish Borders and Fife and all our lamb, game and beef from right here in the Scottish Borders. We are proud to champion some of the best local and Scottish food producers and work closely with our suppliers to ensure our seasonally changing menus showcase only the absolute best of produce available to us.

## DINNER MENU

Pan Seared King Scallops, Black Pudding, Pancetta, Apple Foam	11
Pan Roast Pigeon Breast, Puy Lentils, Parsnip Crisps, Watercress Emulsion	9
Tian of Aubergine, Roasted Pepper, Buffalo Mozzarella, Spinach	7
Sous Vide Duck Egg, Wild Mushrooms, Brioche Croutons, Crispy Shallots	8
Lobster & Salmon Ravioli, Heritage Tomato Compote, Black Truffle Espuma	10
Haunch of Venison, Celeriac Purée, Textures of Beetroot, Kale Potato Cake, Blackcurrant Jus	19
Roasted Cod Loin, Squid & Artichoke, Fondant Potato, Hazelnut, Yuzu, Chorizo	18
Guinea Fowl Ballotine, Savoy Cabbage, Philiphaugh Victoria Plum, Pistachio, Celeriac Purée	17
Wild Mushroom & Dauphinoise Terrine, Baby Courgette, Chive Cream	14
Hardiesmill Flat Iron Steak, Dauphinoise Potatoes, Heritage Carrots, Herb Butter	25
Philiphaugh Victoria Plum, Frangipane, Praline	8
Chocolate Fondant, Vanilla Pod Ice Cream, Caramel Sauce	8
Apple Tarte Tatin, Compressed Apple, Chantilly Cream	7
Philiphaugh Raspberry Parfait, Textures of Raspberry	7
Selection of 3 Scottish Cheese, Fig & Balsamic Chutney, Oatcakes	10

Please inform us of any dietary requirements, allergies or food intolerances before ordering