

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.

LUNCH MENU

Haddock & Salmon Fishcakes, Creamed Leeks	5.95
Haggis Fritters, Garlic & Black Pepper Mayonnaise	5.75
Deep Fried Brie Wedges, Redcurrant Jelly	5.75
Panko Crumbed Chicken Fillets, Sweet Chilli Dip	5.95
Soup of the Day, Freshly Baked Bread	4.95
Deep Fried Scottish Landed Haddock, Hand Cut Chips, Peas & Tartare Sauce	12.95
Steak & Guinness Pie, New Potatoes, Buttered Carrots	12.95
Confit Duck Leg, Crushed Dauphinoise Potatoes, French Beans	13.50
Fillet of Loch Duart Salmon, Garlic Crushed New Potatoes, Asparagus	15.00
Field Mushroom Stroganoff, Basmati Rice	10.95
Venison Casserole, Parsnip & Potato Mash	12.95
The Fleece Burger, Lockerbie Cheddar, Bacon, Hand Cut Chips, Tomato Chutney	12.95
Halloumi, Roast Pepper & Pesto Burger, Hand Cut Chips	10.95
Chargrilled Chicken Fillet Burger, Garlic Mayonnaise, Hand Cut Chips	11.95
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	5.75
Chocolate Brownie, Caramel Sauce, Vanilla Ice Cream	5.95
Summer Berry Meringue, Chantilly Cream	5.25
Citrus Cheesecake, Fruit Compote	5.50
Selection of Ice Cream and Sorbet	4.95

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