

## Allanton Inn Dinner Menu - **SAMPLE**

### Starters

Cauliflower & Leek Soup with Homemade Bread £4.75

Parma Ham, Mozzarella & Avocado Salad with Balsamic Glaze £7.50

British New Season Asparagus, Poached Edington Farm Egg with  
Hollandaise Sauce & Herb Dressing £7.50

Eyemouth Hot Smoked Salmon and Gin and Juniper Cured Salmon with  
Dill, Cucumber & Lime £7.50

Berwickshire Venison Salami, Smoked Venison Haunch and Smoked Pheasant  
with Houmous and Crostini £7.50

Smoked Mackerel Fillet with Rhubarb Compote and Fennel,  
Watercress & Walnut Salad £7.75

### Platters

**Mixed Platter £16.50**–Parma Ham, Standhill Farm Tomatoes, Boiled Edington Farm  
Egg, Beer Slighouses Ham Hough, Tomato Chutney and Nettle Cheese  
**Fish Platter £17.50** – Smoked Mackerel Fillet, Eyemouth Hot Smoked Salmon, Gin &  
Juniper Cured Salmon & Haddock Goujon with Tartare Sauce, House Salad,  
Capers & Lemon

### Main Courses

Char-Grilled 8oz Borders Steak Served with Hand Cut Chips, Mushrooms & Onion  
Rings with Peppercorn Sauce, Blue Cheese Sauce or Herb Butter

**Rib-Eye £20 Fillet £25**

Roast Rump of Scottish Lamb with Spring Vegetable Risotto & Asparagus £17.50

Spiced Chicken Supreme with Sweet Potato Wedges, Mixed Pepper Slaw  
& Butter Bean Puree £15

Pan Fried Fillet of East Coast Cod with Buttered Jersey Royal Potatoes,  
Salsa Verde & Samphire Grass £16.50

Polenta with Whipped Feta & Roasted Radishes, Brown Butter Leeks and  
Poppy Seeds £12.50

Beer Battered Eyemouth Haddock Fillet with Hand Cut Chips, Tartare Sauce,  
Lemon & Peas £13.50