

THE
T O W N H O U S E

HOTEL, MELROSE

Brasserie

Lunch Served Daily from 12.00-2.00pm, Sunday Lunch Served from 12.30-2.30pm
Dinner Served: Sun-Thur 6.00pm-9.00pm and Fri & Sat 6.00pm-9.30pm

STARTERS

Soup of the Day	3.50
Classic Cullen Skink:- Creamy Smoked Haddock & Potato Soup	4.95
Plate of Teviot Smokery Smoked Salmon served with Lemon & Capers	7.75
Assiette of Fish: Chilli & Ginger Fishcake, Smoked Salmon & Crab Tian, Green Lip Mussels sautéed in Garlic Butter	6.95
Wild Mushroom Fettuccini bound in a Garlic & Chive Cream	5.95
A Plate of Scottish Border Smoked Venison served with Rocket & Parmesan Salad finished with a Red Onion & Plum Tomato Dressing	5.95
Char Grilled Tuna Loin on Rocket, Bean Shoots & Fennel Salad with Soy & Sesame Seed Dressing	6.25
A Slice of Chicken Liver Parfait coated in Pistachio Butter served on a Tomato and Cumin Brioche with Red Onion Jam	5.95

SALADS

Honey Roast Ham with Seasonal Salad	10.25
Cajun Chicken Caesar Salad with Crispy Pancetta, Herb Croutons, Baby Gem Lettuce and Parmesan Shavings	10.25
Roast Beef with Seasonal Salad	10.25

The above Salads are served with a Choice of Chips or New Potatoes

MAIN COURSES

Traditional Breaded Haddock served with a Side Salad, Tartare Sauce and a choice of Chips or New Potatoes	9.95
Char Grilled Breast of Chicken marinated in Thai Green Curry served on Stir Fry Vegetables with Lemon & Coriander Scented Timbale of Rice	11.95
Baked Fillet of Seabass wrapped in Pancetta resting on Tomato, Basil & Crayfish Fettuccini	12.95
Pan Fried Breast of Duck served on braised Puy Lentils, Pomme Rosti finished with Orange & Cardamon Jus	14.95
Duo of Scottish Border Lamb served with Chateaux Potatoes & turned seasonal vegetables finished with a Rosemary Jus	16.95
Braised Shin of Beef served with Roasted Vegetables & Confit Potatoes finished with Shallot & Thyme Jus	12.95
Baked Fillet of Salmon with Saffron Poached King Prawns on a Salad of Black Olives, Green Beans, Cherry Tomatoes & Pine Nuts dressed with Red Pesto	12.95

FROM THE CHAR GRILL

Char-Grilled Scottish Aberdeen Angus Sirloin served with Roast Cherry Tomatoes, Mushrooms, Garlic Butter and Hand Cut Potato Wedges	18.95
Green Peppercorn Sauce	2.00
Wild Mushroom Cream	2.00

VEGETARIAN

Butternut, Green Pea & Rocket Risotto with shavings of fresh Parmesan finished with Pesto Dressing	9.95
Stir-fry Vegetable Filo Parcel set on Herb Polenta finished with Wild Mushroom Cream Sauce	9.95

SIDE ORDERS

Chips	2.25
Baby Potatoes	2.25
Potato Wedges with Garlic Mayo	2.25
Side Salad	2.25
Caesar Salad	2.50
Panache of Vegetables	2.50

SWEETS

Townhouse Assiette: - A Selection of Petit Puddings (Iced Cranachan Parfait, Lemon & Stem Ginger Sponge & Summer Berry Panacotta)	6.50
White & Dark Chocolate Bavaois topped with Pistachio Mascarpone finished with a Cherry Compote	5.95
Vanilla Crème Brulee served with Scottish Raspberries & Almond Biscotti	5.50
Fresh Scottish Strawberries served with Mint Chocolate Ice Cream & a light vanilla Syrup	5.95
The Townhouse Sticky Date and Apricot Pudding with Toffee and Heather Honey Sauce and a scoop of Vanilla Bean Ice Cream	5.50
A Selection of Scottish Cheese and Biscuits served with Plum Tomato and Raisin Chutney, Celery & Quince Jelly	5.95
A Selection of Ice Cream and Sorbet (Please ask waiting staff for the menu)	5.25
Coffee/Tea and Herbal Fusions served with Petit Fours	1.85
Cappuccino or Espresso	1.90

LIQUEUR COFFEES

Gaelic Coffee (Famous Grouse)	4.25
Napoleon Coffee (Courvoisier Brandy)	4.35
Calypso Coffee (Tia Maria)	4.35
Bailey's Irish Cream Coffee (Bailey's)	4.35
Italian Coffee (Amaretto)	4.35

Please Note: We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives