

The Jam House Menu

Vegetable Soup of the Day (V)(GF)

Cock-a-Leekie Soup

Rare Breed Scottish Borders Pork Terrine, homemade piccalilli & veal jus (GF)

Shetland Smoked Salmon, salty potatoes, homemade tartare sauce, pickled cucumber strips & fennel salad (GF)

Fine Highland Blue Murder Cheese salad, red wine-poached pear, caramelised walnuts & watercress, celery, grapes, honey and sultanas vinaigrette (V)(GF)

6 hours Roasted skinless Ayrshire Pork Belly, parsnip and nutmeg puree, Stornoway black pudding, gin poached baby apples, sweet potato fondant, red wine and juniper berry reduction (GF)

Slow braised blade of Scottish Beef, mini Yorkshire pudding, roasted root vegetables, horseradish and beetroot mash, curly kale, Virginia bacon sauce *(GF)

Pan roast corn fed French Chicken supreme, Jersey Royal leek & bacon crush potatoes, pee puree, braised baby gem lettuce, basil oil (GF)

Grilled Scrabster Hake filet, curly kale, breadcrumb and parmesan, chorizo sautéed potatoes, tomato and harissa sauce, gremolata (GF)

Jerusalem Artichoke and Chestnut Risotto, beetroot leaf and parmesan salad, burnt butter sage dressing (GF)(V)

Lemon Cheesecake with cinnamon crumble & poached plums

Sticky Toffee Pudding with macerated fruits (VG)

Beetroot & Chocolate Cake with custard and vanilla ice cream (GF)

(V) – Vegetarian (VG) – Vegan

*(GF) – can be adapted for gluten free

(Please advise a member of staff of any allergies prior to ordering)

A la Carte: 2 Course - £24 | 3 Course - £28

Party Menu (incl. Fizz): 2 Course - £28 | 3 Course - £32

**** groups of 10 people or more will have a mandatory 10% service charge****