



NIBBLES AND SHARERS



Deville crab blinis, brown meat & tarragon hollandaise...£5
Salt & pepper calamari, ink & lime emulsion...£5
Marinated olives with lemon & harissa...£4
House soda bread, sunflower sourdough, salted Scottish butter...£4

Loch Creran oysters
1...£3 3...£8 6 ...£14
Choice of dressing:
Natural | Red wine vinaigrette & shallot
Glenkinchie & lemon granita | Gin & cucumber granita



STARTERS

Soup of the day....£4.50
House soda bread, salted Scottish butter

Vegetarian haggis &
smoked cheddar croquettes...£6
Pickled neeps, tattie crisps,
whisky & pear chutney

Chicken liver pâté...£6
Toasted brioche, plum & apple chutney

Lemon & Yuzu-cured Scottish salmon...£7.50
Wasabi emulsion, avocado cream,
pickled vegetables, skin cracker

Seared Hebridean scallops...£10
Curried apple purée, Stornoway black pudding,
yoghurt, garam masala crackling dust

Spiced sticky baby back creole ribs...£7
smoky BBQ glaze, apple slaw

½ kilo of steamed Scottish rope grown mussels...£8
House soda bread
Choice of sauce:
Classic Marinière Or
lime, chilli, coriander, coconut & lemon grass
Or why not try a kilo pot of mussels with
fries as a main course...£16.00

Goats Curd...£6.50
Heritage beetroot, smoked squash, candied hazelnuts,
beetroot powder, sourdough toasts

MAINS

Cod with Caledonian “Three Hop”
beer sauce...£14.50
Crispy sprats, malt onions, tenderstem broccoli

Scottish East Coast fish pie...£10
Salmon, smoked haddock, cod & pollock topped
with creamed potatoes & buttered kale,
Cavolo Nero, savoy cabbage

Seafood broth...£14
Silver mullet, mussels, salt & pepper squid,
shellfish broth, pearl barley, green sauce

Ayrshire pork...£14
Slow braised cheeks, crispy belly, potato puffs,
pickled red onion, burnt apple sauce

Toasted fregula...£9
Coal grilled tomato, king oyster mushroom,
asparagus salad, preserved lemon

The Shore classic burger...£13.50
7oz / 200g Borders beef,
Smoked bacon, tomato, chipotle mayo,
triple cooked chips or fries spicy house ketchup

Seared salmon...£15.50
Scottish chorizo, smoked squash,
potato dumplings, fennel, chilli, sage

The Shore haddock supper...£14
Scottish haddock in Caledonian
“Three Hop” beer batter, triple cooked chips
or French fries, chunky tartare sauce,
mushy peas, charred lemon

SIDES ALL £3



Triple cooked chips or skinny fries,
smoked garlic aioli
Pickled carrot & blood orange salad
Beer-battered onion rings

Mac’n’Cheese
Add pancetta & spring onion...£0.5 extra
Marinated tomato & red onion salad
Baby new potatoes, wild herb butter

Portobello mushrooms, garlic & parsley butter
Charred heritage beets, barrel-aged feta,
spiced tahini yoghurt
Miso-glazed tenderstem broccoli, almonds



THE GRILL

All our beef is from grass fed cattle, sourced from the finest farms in the Scottish Borders. With an emphasis on sustainable farming all beef is individually selected by our master butcher. It is then dry aged on the bone for a minimum of 35 days in dedicated maturing conditions, concentrating the flavour and ensuring tenderness. All our steaks are grilled at 450 degrees centigrade on our Jospir charcoal grill for a genuine chargrilled smoky flavour. All grill choices are served with chips, watercress salad & your choice of sauce.

Fillet steak
8oz / 227g
£31

Sirloin steak
10oz / 280g
£26

Ribeye steak
10oz / 280g
£28

Porterhouse steak
36oz/ 1kg
For 2 to share, with two sides, and two sauces
£75

Spatchcocked Caledonian “Three Hop”
beer-brined poussin
£16.50

ADD Three Jospir-grilled whole langoustines to any steak for £10



SAUCES

Peppercorn | Beer & beef BBQ | Red wine
Confit garlic & parsley butter | Béarnaise



ADDITIONS

Sticky balsamic silver skin onions | Two fried eggs
Smoked bone marrow & crispy onions

ALL
£3

Many of our dishes are available as Gluten Free & / or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. All meat weights are uncooked. Prices are in GBP and include VAT.