

SNACKS AND STARTERS

Slow Cooked Ribs GFA	£8
Pork ribs in chef's bbq savoury sauce	
Mixed Fried Seafood	£9.50
A mixed basket of beer battered King prawns, haddock chunks and baby calamari, served with a choice of garlic mayo or lightly spiced marinara sauce	
Haggis Bon Bons	£6.50
Breaded Haggis balls served with a cream and whisky sauce	
King Scallops GFA	£10
Pan-seared fresh king scallops served with black pudding on a thermidor sauce	
Smoked Salmon Crostini	£8.50
Homemade toasted bread topped with seasoned cream cheese, smoked salmon garnished with a fried egg, parmesan shavings and truffle oil	
Fresh Mussels GFA	£9.50
Locally sources mussels in either a slightly spiced tomato sauce or a light creamy sauce, served with homemade toasted bread	
Bruschetta GFA VGA V	£5.50
Sharing £7	
Fresh cherry tomatoes, chopped garlic, basil & olive oil served on toasted homemade bread	
Soup of the Day GFA VGA V	£5.50
Chef's choice of the day, ask your server for details. Served with toasted homemade bread	

SALADS

Chicken Ceasar Salad	Main £14.50
	Starter £7.50
A bed of crisp lettuce, tender grilled chicken breast, sprinkled with rich & nutty flavoured parmesan cheese, drizzled with our homemade creamy tangy dressing and for extra crunch we top it with golden croutons	
Chef Michaels Nicoise Salad	Main £14.50
	Starter £7.50
Succulent chunks of tuna with crisp lettuce as the foundation. The subtle tang of crunchy red onion, refreshing slices of fennel, sweet vibrant red peppers, cool and refreshing cucumber, slightly crisp texture of cooked green beans. Finally tender new potatoes with slices of boiled egg drizzled with in Chef's dressing to complete the composition.	
Summer Seafood Salad	Main 15.50
	Starter £8.50
A delightful ensemble of tender baby calamari, juicy mussels, plump king prawns, enhanced with a touch of sliced sweet peppers & refreshing fennel in a garlic and olive oil dressing accentuating the natural sweetness of the seafood.	



Stobsmill Inn, 25 Powdermill Brae, Gorebridge, EH23 4NX | 01875 820202

MAINS

Chef's Deconstructed Peking Duck GFA	£17.50
A contemporary twist on this classic. Succulent basted duck breast roasted to perfection, sliced and arranged over a bed of Hoisin rice, prepared with ginger and spring onion. The dish is drizzled with Hoisin sauce adding a sweet and savoury glaze.	
Fish and Chips	£15.50
Fresh Haddock fillet in our homemade beer batter served with sweet pea and dill puree and hand cut chips	
Baked Sea Bass	£18
Baked Sea Bass fillets on a creamy thermidor sauce, served with sauteed new potatoes and a medley of roast Mediterranean vegetables.	
Brunton's Chicken Blaggis	£17
Chicken Breast Supreme stuffed with a haggis and black pudding wrapped in crispy bacon. Served with a traditional creamy whisky sauce, sauteed new potatoes and a medley of roast Mediterranean vegetables.	
Pollo Milanese GFA	£16
Breaded chicken breast with chef's dressed side salad, fries and homemade chili garlic mayonnaise	
Steak Pie	£16
Chunky pieces of beef in a rich gravy inside a puff pastry pie. Served with creamy mash and a medley of roast Mediterranean vegetables or garden peas	
Spaghetti Carbonara GFA	£13
Absolute favourite made with smoked pancetta, a touch of cream and parmesan, finished with a fresh egg yolk	
Seafood Spaghetti GFA	£15.50
Mixed Seafood in an ever so slightly spicy tomato sauce	
Tagliatelle Asparagus and Prosciutto GFA V	£14
Pasta ribbons with fresh asparagus, a touch of cream and parma ham	
Vegetarian Risotto GFA VGA V	£13
A creamy parmesan arborio risotto with spinach, broccoli, peas and courgette	
Mac N Cheese V	£12
Macaroni pasta in a rich creamy cheese sauce served with fries or garlic bread	

BURGERS AND STEAKS

Ribeye Steak GFA	£24
Fillet Steak GFA	£27
Our prime cut steaks served with hand cut chips and a roasted tomato salad	
<i>Upgrade to our SURF and TURF option of King Prawn Thermidor for £8 extra</i>	
Breaded Chicken Burger	£14.50
Our breaded chicken breast burger served with melted cheese, caramelised red onion, tomato & salad served on a toasted brioche bun	
Chef's Smash Burger	£15
2 home made beef patties, each served with melted cheese, smothered in our house burger sauce, caramelised red onion, tomato and salad, served on a toasted brioche bun	
Vegetarian Burger V	£14
Breaded vegetarian haggis & beetroot patty, served with creamy cheese, salad and served on a toasted brioche bun.	

SIDES

Koffman Fries Side with cheese	£4
	£5
Koffman Fries upgrade (from any potatoes or fries)	£1.50
Sauteed Garlic Mushrooms	£3.00
Hand Cut Chips	£4.50
Hand Cut Chips upgrade (from any potatoes or fries)	£1.50
Garlic Bread / With Cheese	£4
Steak Sauce Peppercorn, Blue Cheese, Diane, Porcini	£3
Side Salad With Dressing	£4.50
House Slaw	£3

HOMEMADE DESSERTS

All desserts	£6.50
Chef's Homemade Chocolate & Salted Caramel Pudding V	
Served with cream or ice cream.	
Eton Mess GFA VGA V	
Pieces of meringue, berries, cream, ice cream and a swirl of berry coulis.	
Prosecco Lemon Sorbet GFA V	
Choice of Homemade Cheesecake GFA V	
Nutella Strawberry Biscoff	
Served with one scoop of vanilla ice cream.	
Ice Cream GFA VGA V	
2 scoops	£3.50
3 scoops	£5
<i>Ask your server for flavours available, served with a wafer swirl.</i>	

LUNCHTIME SANDWICHES

(Available 12-3pm)

All sandwiches served with our fine cut vegetable crisps and creamy slaw	
Marinated Roast Beef & Rocket	£11
Rich marinated roast beef & rocket salad layered between our chef's signature farmhouse bread.	
Chicken Ceasar Salad	£11
A bed of crisp lettuce, tender grilled chicken breast, sprinkled with rich and nutty flavoured Parmesan cheese drizzled with our homemade creamy tangy dressing, layered between chef's signature bread	
Chef's Classic BLT	£10
The simple pleasures of crispy bacon, sun dried tomatoes and fresh crisp lettuce with a light spread of mayonnaise layered between chef's toasted homemade bread	

Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies. All our food is freshly prepared to order so there may be a wait during busy periods.

V	Vegetarian
VE	Vegan
VGA	Vegan option available
GF	Gluten free
GFA	Gluten free option available



Brunton's

Restaurant

at

STOBSMILL INN

