


WELCOME




We extend to you our warmest and most sincere welcome and truly hope that you have an enjoyable visit. Every person in the Buccleuch team has made a genuine commitment to achieve just this. Your comfort and pleasure are our top priorities so please help us make this happen. Talk to us and let us know your requirements. Wherever we can and wherever possible we will do our very best to make your visit enjoyable.

Vegetarian




We present with pride and pleasure our vegetarian options. This symbol  alongside the dish indicates that it is fully vegetarian.

This symbol  indicates that it can be adjusted for Vegetarians. Please advise your Waiter so that we can liaise with the Chef accordingly.

Sustainable Fish





Sadly no single organisation has taken responsibility for an all encompassing sustainable fish supply. Accordingly we have taken on the responsibility of ensuring that all our suppliers act professionally and all their stocks are caught and landed in a responsible and sustainable manner. We aggressively search for alternative species and local stock.

This symbol  alongside your fish dish indicates that it is from sustainable stocks.

Gluten Free Options



We are pleased to be able to create dishes for Coeliacs.

This symbol  next to the dish means that it is already suitable. This symbol  indicates that it can be adjusted for Coeliacs.

Please advise your Waiter so that we can liaise with the Chef accordingly.

Our Product Trail

If you haven't yet seen it, please request our product trail which describes our Producers and Suppliers.

We are immensely proud of the quality of our food and by extension our Suppliers.

Our Chefs and Waiters are fully informed on all stages of our food production so please feel free to get any additional information to assist you in making your choice.

Wine and Food Pairings



Through the feedback we have received from you, we have managed to source and present a wonderful range of wines from different regions of the world. They have one thing in common.

They are all great wines to simply enjoy whether it be with your meal or as a social drink. To complete your dining experience we have matched some wines that we believe may compliment your choice of meal and have placed the icons, shown above, to indicate this. Our Waiters would be delighted to give you any guidance on these matchings.

On the other hand if you already have your eye on a particular wine then go ahead and let your taste buds do the talking.

Smaller Portions



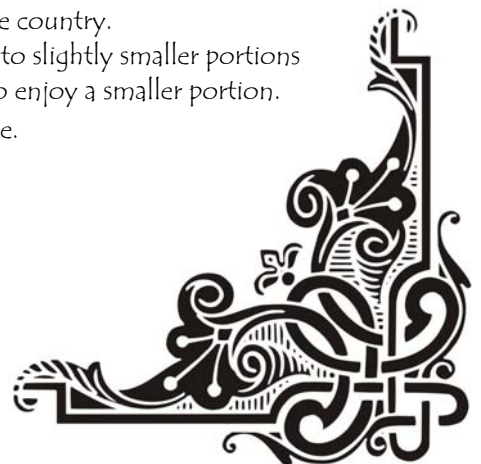
We tend to lean towards bigger portions out here in the country. Some of our dishes (unfortunately not all) are able to be scaled down into slightly smaller portions more suitable to those that have worked hard enough over the years to enjoy a smaller portion.

Dishes marked  are possible to reduce in size.

Talk to us

Let us know if you enjoyed your experience, we love to pass on good news, but please let us know of any disappointments or suggestions. We need these so that we can work towards our commitment to making every visit an enjoyable and memorable occasion.

So enjoy the Food, enjoy the Wine and enjoy your Buccleuch Experience!



ALL DAY MENU 10AM ~ 10PM

STARTERS

☒ Our Own Steamy Bowl of Hearty Homemade Soup

Homemade is the key and it will come as no surprise that we serve this with a slice of Freshly Baked 'Homemade' Bread.

£3.60

☒☒ Sandwiches/Toasties

£4.05

☒ Paninis

£5.10

☒☒ Baked Potatoes

£5.10

Comes with a choice of Chips or a Mixed Garden Salad on the side.
Please choose your favourite combination from the options below:

1) BASE

- White Bread
- Brown Bread
- White Toastie
- Brown Toastie
- Panini
- Baked Potato

2) FILLING

- Roast Beef
- Chicken Breast
- Brie Cheese
- Cheddar Cheese
- Stilton Cheese
- Egg Mayonnaise
- Tuna Mayonnaise
- Ayrshire Ham
- Sliced Tomato
- Basil Pesto
- Red Onion
- Lettuce
- Cucumber
- Sweet Corn
- Mashed Banana
- Roasted Vegetables
- Baked Beans
- Haggis
- Bacon (+£0.30)
- Smoked Salmon (+£0.30)
- Prawns (+£0.30)

3) SAUCE

- Horseradish
- English Mustard
- Mayonnaise
- Curried Mayonnaise
- Gherkins
- Coleslaw
- Marie Rose Sauce
- Branston Pickle
- Cranberry Sauce
- Sweet & Mild
Moffat Mustard

☒☒ Soup & Sandwich/Toastie

£6.35

☒ Soup & Panini

£7.35

☒☒ Soup & Baked Potato

£7.35

Castle MacLellan 'Award Winning' Chicken Liver Pâté

with Scottish Heather Honey and Curly Melba Toast.

£5.62

☒☒ Slow Baked Arbroath Smokies

in a Creamy Cheddar Sauce topped with a Baked Egg served with Fresh Homemade Buccleuch Bread.

(Real Arbroath Smokies the real Arbroath way)

£5.99

STARTERS (cont'd)

① Creamy Leek Pillows in a Crispy Coating 
served with Tom's Homemade Plum Chutney and a Petite Salad.
£4.90

Haggis Fritters 
coated in Oatmeal, served with a Wild Garlic Moffat Mustard Dip.
£5.00

🌱🌱 Hot Smoked and Gently Peri-Peri'd Mackerel 
served with Roasted Beetroot, Rocket Salad with Waukmill Cider Dressing.
£5.20

🌱 Crispy Prawn Twists 
served with Mixed Salad and a Sweet Chilli Dipping Sauce.
£5.99

🌱 Barony's Smoked Pheasant 
drizzled with our own addictive Garlic Herb Dressing, Walnuts and Puff Pastry Garnish.
£5.80

BUCCLEUCH BURGERS

We have set out to ensure that our humble burger is put together with the softest bun, freshest toppings, a healthy '8 ounce' pure Galloway beef patty, lashings of affection and a good feel that our burgers are fit for a, well anyone!

Humble?...Not anymore!

They come with a trickle of our own Buccleuch Burger Cream Sauce, Lettuce, Tomato and Chips as standard unless otherwise requested.

🌱 Buccleuch Original Burger 
Altogether very original and lacking in nothing.
£5.99

🌱 Buccleuch Cheese Burger
As with the Original but with a healthy slice of Lockerbie Mature Cheddar melted down.
£6.55

🌱 Buccleuch Relish Burger
Our very own in-house relish to enhance the flavour & fullness.
£6.55

🌱 Buccleuch Choice Burger
For those of you who have a burger in mind. A little bit of this and a little bit of that and if it's in the kitchen, our Chefs will make it up just for you.
£7.25

① Vegetarian Burger
This is not just to appease. Our challenge is to create a Veggie Burger that any carnivore would want and look forward to.
£5.99

MAINS

🍷 Flat Iron Steak



served with our own Bucc-butter, Onion Rings and Grilled Tomato, Mushroom Kebab. This steak is cut from the shoulder and has significant marbling to enhance the flavour.

£9.50

🌱🍷 Courgette Parcel (Nut Free, Lactose Free, Egg Free)



Ribbon Courgette encasing Mediterranean Roasted Vegetables, Sun-dried Tomatoes, Artichokes and melted Vegan Cheese served with Rocket Leaves and our own Homemade Tomato and Basil Sauce.

£9.20

🍷🍷 Creamy Seafood Spaghetti with Scallops, Plaice, Salmon and Prawns



topped with Barony Scottish Smoked Salmon.

£11.25

🍷🌱🍷 Stuffed Roasted Aubergine with Puy Lentil and Quorn



topped with melted Lockerbie Cheddar, served with a creamy Mushroom Sauce.

£11.25

Buccleuch Steak and Guinness Pie



We have taken one of Scotland's most traditional and revered meals and treated it with the love and attention it deserves. Only the best quality Beef for these Pies.

We are proud to present to you:

The Earl

and

The Duke

£11.25

£12.25

🍷🍷 Good ol' Traditional Whole Tail Breaded Scampi



served with our own homemade Tartare Sauce, Chips and a choice of Salad or Peas.

£8.96

🍷🍷 Irish Stew



Lamb, Carrots and Potatoes cooked together and served with chunks of Little's Soda Bread to produce this wonderful traditional dish.

£11.20

🍷 Lean 'Half Moon' Gammon Steak (8oz Min)



One of Scotland's great tasties. We serve it lean with Onion Rings and Grilled Tomato, Mushroom Kebab with an option of a Fried Egg or Pineapple Ring.

£9.50

🍷 Scottish Breaded Haddock



served with our own homemade Tartare Sauce, Chips and a choice of Salad or Peas.

£8.50

🍷 Authentic Thai Red Chicken Curry

infused with Lemon Grass, Basil and Coconut served with fragrant Jasmine Rice. Wrapped in a Banana Leaf.

£11.25

🍷🌱🍷 Stack of Black Field Mushrooms




stuffed with Smoked Welsh Rarebit and Pine-nuts with BBQ Spiced Potato Wedges and Rocket Leaves.

£9.20

DESSERTS

10AM
to
10PM

All Desserts £4.95 

① Sticky Date and Ginger Pudding
served with Vanilla Ice-cream.

⊗ Buccleuch Crème Brûlée

Vanilla Bean infused Brûlée served with Short Bread Fingers and a choice of:

- Mixed Berries
- or
- Belgian Chocolate Sauce

Lemoncello Mousse

A delightful combination of Citrus Lemons, Vodka, Cream.

⊗ Coffee Meringue Tower

layered with Vanilla/Chocolate Ice-cream and Chocolate Sauce.

⊗ White Chocolate Baileys Mousse

served with Brandy Snap Biscuits.

⊗ Sticky Toffee Ice-cream Sundae

Cream O'Galloway's amazing Sticky Toffee Ice-cream layered with Kit-Kat and crushed Moffat Toffee. A real Treat!

⊗ Fresh Fruit Sundae with our Exotic Mango Sorbet

A wonderfully refreshing, guilt free way to end your meal.

⊗ Classic Steamed Syrup Pudding

Prepared in the trusted traditional way. "Memories are made of this!"
served with warm custard.

We have also created a wonderful *GLUTEN FREE* version of this dish!

We offer **Vanilla, Strawberry** and **Chocolate Ice-cream** by the scoop
served with **Chocolate Sauce** or **Berry Sauce**.

(We also have **Diabetic** and **Dairy Free Ice-cream** options.)

① ⊗ Cheese Board

£6.05

These 5 Scottish Cheeses have been carefully selected for their fine flavour due to the hard work and passion that the cheese makers have put into them.

We are excited to have so many different and great cheeses from our region.

All the cheese is made with vegetable rennet.

- **Farmhouse Cheddar** – Loch Arthur Creamery, Dumfries (Cow)
- **Morangie Brie** – Highland Cheese Company, Tain (Cow)
- **Smoked Cairnsmore** – Galloway Farmhouse, Newton Stewart (Ewe)
- **Cairnsmore** – Galloway Farmhouse, Newton Stewart (Goat)
- **Fat Lips Castle Blue** – Standhill Farm, Hawick (Cow)

or

- Swap one of these for our **Buccleuch Guest Cheese** and

try a **Dram of Cockburn's Port** £8.30 (Highly recommended)

(Please Request Coeliac Bread or Crackers if Required)