

CHEFS CREATIONS

"Menu changes every Month"

All of our chefs are very involved in the development and creation of our core menu which we change every year.

However, food at the Buccleuch is so much more than just our menu. We wanted to take advantage of the seasonality of products, we wanted our chefs to have the opportunity to vent the creativity that they crave, we wanted to keep our own front of house fresh and impassioned and we wanted our guests to have both a wide and original (if not perhaps sometimes even a little quirky or whacky) choice.

This menu is a direct result of a challenge to our chefs, often enhanced by input from front of house and our guests.

This wee menu will only be active for 3- 4 weeks before our next Chefs Creation Menu. We are certain that you will always find something that tickles your fancy.

Bucc Sunday Roast

Every Sunday we all look forward to that great British tradition ~ The Sunday Roast.

We will always have Roast Beef. Every week we will also have one other roast. Check with your waiter to see which other roast is on.

As our Sunday Special you can choose between either a single course for

£8.95

or

Two courses of either, Soup of the Day with your Roast or Roast and a Special Traditional Sunday Dessert.

£9.95

Buccleuch Fish Thursday

We offer a variety of Fresh Fish & Seafood every Thursday, straight from the markets.

We unfortunately can not tell you in advance what fish will be on offer as this will depend entirely upon the quality of fish available on that day. If in doubt we don't buy.

Our Chefs take great delight in turning this day into a tasty experience.

We are very proud of the quality of our product from our carefully selected suppliers.

We have a list of these suppliers that we call "The Pride of Buccleuch". Please feel free and comfortable to ask for any information on the product or our suppliers.

Chefs Creations

Starters...

Grilled Green Lip Mussels

with a Lemon, Garlic and Herb Crust.

by Tom

£5.20

Tortellini Formaggio

(Filled Pasta with 5 Cheeses)

tossed with Sun-dried Tomato Pesto and Black Olives.

by Team

£4.60 or £9.20 (Main)

Mains...

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

by Dave

ⓧ ⓧ £9.20

Organic Annan Water Lamb Steak

served with Mixed Salad and Homemade Tzatziki.

by Lara

ⓧ £13.20

Scottish Chicken Breast

Coated in a Creamy Mango Sauce served with Mixed WildRice. All time favourite of Toms.

by Tom

ⓧ £10.25

Grilled Flat Iron Beef Steak Salad

drizzled with a refreshing and Tangy Wasabi and Lime Dressing.

by Lara

ⓧ £9.20

Desserts...

Warm Italian Chocolate Pudding

with an oozing centre served with Fresh Raspberries.

by Dave

ⓧ ⓧ £4.95

Alison's Pineapple Curd Tartlet

topped with Toasted Coconut Macaroon.

by Lara

ⓧ ⓧ £4.95