DRYBURGH ABBEY HOTEL

DINNER MENU

MAINS

Beer Battered Haddock and Chips
Mushy peas and tartare sauce

Tasting of Pork
Roasted pork tenderloin, slow cooked belly, braised cheek, savoy cabbage, roasted carrots, pomme puree and cider jus

Fillet of Cod
Served with cannellini beans, chorizo, octopus, tenderstem broccoli and parsley

Roasted Breast of Duck
Pearl- barley, kohlrabi, confit duck bon-bon, rhubarb, spring onion and duck jus

Poached Smoked Haddock
Served with mustard mash, king prawns, leeks, 'Cullen Skink' veloute

Wild Mushroom and Butternut Squash Tagliatelle
With sage and parmesan

Beef and Onion
Roast sirloin, braised blade, oxtail fritter, potato fondant, roast onion, onion puree, grelot onion and ale sauce

SIDE ORDERS

Dressed baby leaf salad
Freshly chipped potatoes
Buttered panache of vegetables
Beer battered onion rings

**Supplements apply to guests on a dinner inclusive package.*

****Food Allergies & Intolerances****
All of our dishes can be adapted to suit individual dietary requirements.
Please ask a member of our team prior to ordering and we will be delighted to assist.