

EST 2022

Brunton's

Restaurant

at

STOBSMILL INN



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

SNACKS AND STARTERS

Oceanfire King Prawns GFA Succulent King Prawns sauteed with golden garlic and fiery chilli, finished with a hit of citrus for a bold, vibrant flavour served with homemade focaccia bread.	£9.00
Haggis Bon Bons Breaded Haggis balls served with a cream and whisky sauce.	£8
Fresh Mussels GFA Locally sourced mussels in either a slightly spiced tomato sauce or a light creamy sauce, served with homemade focaccia bread.	£9.50
Bruschetta GFA VGA V Fresh cherry tomatoes, chopped garlic, basil & olive oil served on toasted homemade bread.	£6 £9 Sharing
Chef's Cream of Tomato GFA VGA V Velvety cream of tomato soup made with roasted tomatoes, garlic, and basil, finished with a touch of cream. Served with warm focaccia bread for dipping.	£5.50
Prosciutto Wrapped Scallops GFA Pan-seared fresh scallops wrapped in prosciutto served on a bed of garlic and basil pesto and finished with a drizzle of Balsamic Glaze.	£13

MAINS

Chef's Deconstructed Peking Duck GFA 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.	£18
Fish and Chips Fresh Haddock fillet in our homemade batter or breaded, served with Hand Cut Chips & Pea Puree or Garden Peas. Home Made Tartar Sauce £1 extra / Home Made Salad & Coleslaw £4 extra	£16.50
Sea Bass Gratin GFA Delicate Sea Bass fillets lightly coated in zesty lemon & garlic breadcrumbs, served alongside buttery sauteed spinach, new potatoes and butter-braised carrots.*	£18
Brunton's Chicken Blaggis Chicken Breast Supreme stuffed with haggis and black pudding wrapped in crispy bacon. Served with a traditional creamy whisky sauce, sauteed new potatoes and a medley of butter-braised vegetables.*	£18
Pollo Milanese Breaded chicken breast with chef's dressed side salad, fries and homemade chili garlic mayonnaise.*	£16.50
Steak Pie Chunky pieces of beef in a rich gravy inside a puff pastry pie. Served with creamy mash and a medley of butter-braised vegetables or garden peas.* * Koffman fries or hand cut chips £1.50	£17

PASTA & RISOTTO

Spaghetti Carbonara GFA Absolute favourite made with smoked pancetta, a touch of cream and parmesan, finished with a fresh egg yolk.	£15
Tagliatelle del Pescatore Royal GFA Chef Michael's speciality, a luxurious seafood pasta dish. Delicate Tagliatelle tossed with succulent seafood including scallops, salmon, mussels and juicy king prawns finished in a secret recipe sauce.	£21
Tagliatelle Asparagus and Prosciutto GFA V Silky Pasta ribbons with fresh asparagus, a light touch of cream, finished with parma ham for a rich savoury depth.	£16
Vegetarian Risotto GFA VGA V A creamy parmesan-infused arborio risotto, folded with fresh spinach, tender broccoli, sweet peas and delicate courgette.	£15.50
Risotto Funghi e Pollo Classic Italian risotto with golden mushrooms, chicken breast, and a rich Parmesan finish.	£16
Tagliatelle Amatriciana GFA Tender Pasta tossed in a ripe tomato sauce with savoury pancetta, a touch of chili & lots of Parmesan cheese.	£15
Mac N Cheese V Macaroni pasta in a rich creamy cheese sauce served with fries or garlic bread.	£14.50

BURGERS AND STEAKS

Ribeye Steak GFA Our prime cut steaks served with hand cut chips and a roasted tomato salad. Upgrade to our SURF and TURF option of King Prawn Thermidor for £8 extra.	£27 £29.50
Fillet Steak GFA Peppercorn, Blue Cheese, Diane.	£3.50
Breaded Chicken Burger Our breaded chicken breast burger served with melted cheese, caramelised red onion, tomato & salad served on a toasted brioche bun, served with french fries.*	£15
Chef's Smash Burger 2 home made beef patties, each served with melted cheese & bacon slices, smothered in our house burger sauce, caramelised red onion, tomato and salad, served on a toasted brioche bun, served with french fries.* * Koffman fries or hand cut chips £1.50	£16.50

SIDES

Homemade focaccia Bread, lightly flavoured with garlic and rosemary Served with balsamic vinegar dip.	£4.50
Koffman Fries (skin on lightly seasoned) with cheese	£4.50 £5
Koffman Fries (from any potatoes or fries)	£1.50
French fries	£4.00
Sauteed Garlic Mushrooms	£3.00
Hand Cut Chips	£4.50
Hand Cut Chips (from any potatoes or fries)	£1.50
Garlic Bread / With Cheese	£4 / £5
Side Salad With Dressing	£4.50
Coleslaw	£3
Home made battered Onion Rings	£4

DESSERTS

All Desserts	£7.50
Dessert Special Ask our servers about Chef Michael's special.	
Chef's Homemade Chocolate & Salted Caramel Pudding V Served with cream or ice cream.	
Eton Mess GFA V Pieces of meringue, berries, cream, ice cream and a swirl of berry coulis. or Pieces of homemade honeycomb, chocolate sauce, cream and ice cream. (£1 extra)	
Choice of Homemade Cheesecake GFA V Nutella Forest fruits Biscoff Served with one scoop of vanilla ice cream.	
Ice Cream GFA V	
Sorbet GFA VGA V	
2 scoops	£3.50
3 scoops	£5
Ask your server for flavours available, served with a wafer swirl.	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING & WE WILL SPEAK WITH OUR CHEF

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
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