

# BORAGE RESTAURANT

## APERITIFS

Hendrick's & Tonic | cucumber infused gin | £6.5  
The Botanist & Tonic | scottish gin made of 31 botanicals | £6  
Whitley Neill Raspberry G&T | delicate raspberry flavoured gin | £6  
Royal Fizz | prosecco & chambord | £8  
Old Fashioned | woodford reserve, orange & angostura | £9

## WHILE YOU WAIT

Freshly Baked Bread | £ 4  
Honey Glazed Chorizo | £ 4  
Marinated Olives | £3.5

## STARTERS

Chicken Terrine | focaccia, horseradish mascarpone | £8  
Smoked Mackerel | egg, hollandaise, caviar, beetroot | £8  
Goats Cheese (v) | raisins, beetroot, walnut, orange | £8

## MAINS

Salmon | potato puree, braised leeks, horseradish sauce,  
green beans | £17  
Beef Fillet | dauphinois, spinach, mustard sauce,  
wild mushrooms | £20  
Mushroom Wellington (v) | potato purée, spinach,  
broccoli, parsnip | £17  
Duck Breast | sweet potatoes, carrot purée, broccoli | £18

## SIDES

Buttered Green Vegetables (v) | £3.5  
Truffle & Parmesan Fries (v) | £ 4

## DESSERTS

Chocolate Crèmeux (v) | coconut | £5  
Orange Crème Brûlée (v) | £5  
Sticky Toffee Pudding (v) | £5  
Cheese Selection | bread & grapes | £5

(v) vegetarian  
please, inform your waiter about any dietary requirements or allergies