

Autumn Lunch Menu

Served from 12pm – 3pm

Soup of the Day £5.50

served with Freshly Baked Flower Pot Bread

Butternut, Red Pepper and Chilli Soup £6.25

served with Sour Cream and Spring Onions

Roxburghe Estate Game Terrine £9.95

served with Floors Apple & Sultana Chutney
and Sourdough Toasts

Mixed Beetroot Salad £8.95

served with Roasted Figs, Hazelnuts, Pomegranate & Endive
Floors Orange & Honey Dressing

Stuffed Field Mushroom with Gorgonzola £7.95

served with Balsamic Dressing and Rocket

Floors Castle Salmon Fishcakes £8.95 / £10.95

served with Sorrel Sauce, New Potatoes & Dressed Leaves

Floors Castle Kedgeree £10.95

Poached North Sea Haddock in Cream with Wild Basmati Rice

Creamy Haddock and Sweetcorn Chowder £9.95

served with Crusty Bread

Tagliatelle with Venison Ragù £12.95

Moroccan Spiced Chicken Tagine £10.95

served with Tabbouleh Salad & Minted Yoghurt

Aubergine Parmigiana £9.95

served with Olive & Herb Focaccia, and Rocket Salad

Floors Honey Roast Ham Salad £11.50

served with Sautéed Potatoes

Rare Roast Beef Salad £11.50

served with New Potatoes and Floors Chutney

Coronation Chicken Salad £11.50

served with Griddled Ciabatta

Sandwiches

(Served on Bloomer Bread)

Pastrami, Tomato and Lettuce £6.95

served with Floors Chutney

Char-grilled Chicken with Tarragon Mayonnaise £6.95

Griddled Courgette, Hummus and Rocket £5.95

Cheddar & Ham Toastie with Soup of the Day £10.50

“Take a little piece of Floors Castle home”

Lots of homemade items made in the Castle Kitchen, including our ‘Food to go’ range & freezer meals available for you to take home from the Deli Shop.

All Food is prepared in a Kitchen that uses Nuts and Flour and we cannot guarantee unless stated that food does not contain any of these ingredients

As much as possible, the catering team here at the castle use the fantastic produce from the estate itself. When in season, our game pie, made with estate game, is delicious. Our Deli freezer is full of oven ready estate pheasants over the winter, shot and prepared within a couple of miles of The Terrace Café.

Floors Farming runs a variety of farms in hand. Around Kelso, the oats grown on our in hand farms are sent to **John Hogarth Ltd**, millers of the finest Scottish oatmeal. Hogarths, which can be seen from the castle, in turn provides the rolled oats used in our granola and flapjacks.

We sell delicious ice cream from **Doddington Dairy**, just over the border in Northumberland. They pride themselves on using simple, good quality ingredients and natural, locally sourced flavourings.

As well as the Lammermuirs providing the ideal conditions for **Floors Farming's** sought after blackface sheep, the heather hills provides renowned grouse shooting. The biggest local honey business keeps bees on our heather throughout the flowering season. This heather honey, produced by Willie Robson at **Chain Bridge Honey Farm** near Berwick-upon-Tweed, is available to buy in the Deli.

We have a longstanding relationship and proud connection with **RG Foreman & Son**, based in Norham. One of the most reputable butchers in the Borders, they supply us with all of our meat, sourced from local farms, including our own.

The eggs we use are from Ednam West Mains Farm from **Messrs Roberts**.

We source as much of our fish ingredients as possible from **DR Collins** and their boats off the east and west coast of Scotland via their Eyemouth base.

Our fruit and vegetables, when not picked freshly from the garden, are provided by local vegetable merchant **Andy Green**. He sources as much as possible locally, including from Border Berries, just down the road outside Kelso.