## THE RESTAURANT

### LUNCH MENU

### STARTERS

<b>Soup of the Day</b> (V) served with freshly baked bread (please ask your server for more details)	£3.50
Today's Special Salad (please ask your server for more details)	£3.50
Fish Goujons served with today's dipping sauce	£4.50
MAIN COURSES	
MAIN COURSES The Restaurant Burger of the Day served with hand-cut chips	£8.50
The Restaurant Burger of the Day	£8.50 £9.00

### PUDDINGS

Apple Tarte Tatin served with vanilla ice cream	£4.50
Mango Mousse	£4.50

#### COFFEE

Espresso	£1.50
Latte	£2.50
Americano	£1.75
Flat White	£2.25
Cappuccino	£2.50
Mocha	£2.75
Hot Chocolate	£3.00
Cafetière – freshly ground coffee for one	£1.30
Cafetière – freshly ground coffee for two	£2.50
<b>Syrup</b> – Caramel/Vanilla/Hazelnut	£0.50

#### TEA

Breakfast Tea	£1.50
Herbal Tea	£1.50
Fruit Tea	£1.50

### **COLD DRINKS**

Strawberry Cooler	£2.00
Coke Float	£2.50
Lemonade	£2.00
Mango and Banana Smoothie	£3.00

Some of our dishes may contain allergens, please ask a member of staff for information.



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## WINE LIST

### WHITE/ROSE WINES

Bird Island Sauvignon Blanc	<b>£10.95</b>
South Africa 2018 (ABV 12.5%) 75cl	175ml Glass <b>£3.50</b>
The Citrus Tree Chardonnay	<b>£10.95</b>
Australia 2018 (ABV 12.5%) 75cl	175ml Glass <b>£3.50</b>
Casa de Rossa Pinot Grigio, DOC	£10.95
Italy 2018 (ABV 12%) 75cl	175ml Glass £3.50
Stormy Cape Chenin Blanc	<b>£10.95</b>
South Africa 2024 (ABV 13%)	175ml Glass <b>£3.50</b>
Chablis Premier Cru Montmains Burgundy, France 2015 (ABV 13%) 75cl	£13.50
Kissing Tree Zinfandel Rosé	£10.95
California, USA (ABV 10.5%) 75cl	175ml Glass £3.50

### SPARKLING WINE/CHAMPAGNE

Laurent Perrier Cuvée Brut NV (ABV 12%) 75cl	£34.00
Prosecco Tosti DOC Italy (ABV 11%) 20cl	£5.50

### BEER/IPA/CIDER

Birra Moretti Golden in colour with unique bitter aromas and malt flavours (ABV 4.6%)	£4.95
Asahi Super Dry Premium Lager (ABV 5%)	£4.95
Renegade Queensbury Jack Session IPA Fruity IPA with a toasty edge (ABV 4.8%)	£4.95
Rekordelig – Strawberry and Lime Bursting with fresh fruit flavours (ABV 4%)	£4.95

### **RED WINES**

Ladera Cabernet Sauvignon	<b>£10.95</b>
Chile 2022 (ABV 13%) 75cl	175ml Glass <b>£3.50</b>
Petit Pinotage	<b>£10.95</b>
Stellenbosch, South Africa 2018 (ABV 13%) 75cl	175ml Glass <b>£3.50</b>
Les Mougeottes Pinot Noir	<b>£13.95</b>
France 2021 (ABV 13%) 75cl	175ml Glass <b>£3.50</b>
Longue Roche Merlot	<b>£10.95</b>
France 2023 (ABV 14%) 75cl	175ml Glass <b>£3.50</b>
Melodias Trapiche Malbec	<b>£10.95</b>
Argentina 2021 (ABV 12.5%) 75cl	175ml Glass <b>£3.50</b>
Bordeaux Supérieur	£12.95

### **DESSERT WINE**

Lucien Lurton et Fils Garonnelles Sauternes	<b>£10.50</b>
Bordeaux 2017 (ABV 13.5%) 37.5cl	175ml Glass <b>£3.50</b>
Château d'Aydie	<b>£11.99</b>
Pacherenc du Vic Bilh 2017 (ABV 12.5%) 50cl	175ml Glass <b>£3.50</b>
Moscatel de Valencia	£10.50
Spain 2017 (ABV 15%) 75cl	175ml Glass £3.50

### COLD BEVERAGES

Coca-Cola or Diet Coca-Cola	£2.45
Irn-Bru	£2.45
Sprite	£2.45
Sparkling Water	£2.25
Appletiser	£3.00
Ginger Beer	
Selection of Cordials Served with water or lemonade	£2.25
Fresh Orange or Apple Juice	£2.25



ALL DRINKS ARE SUBJECT TO AVAILABILITY.

PLEASE ASK A TEAM MEMBER IF YOU REQUIRE ANY FURTHER INFORMATION.

THE RESTAURANT, BORDERS COLLEGE, GALASHIELS TDI 3HE | T: 01896 662588 | E: RESERVATIONS@BORDERSCOLLEGE.AC.UK Book online at: https://dishcult.com/restaurant/therestaurantatborderscollege?sortOrder=0&page=1