

appetisers... 12-9

GVG Smoked duck Nicoise, quails egg, orange dressing 🍷	7
Our freshly made soup, home-baked bread * 🍷🌱	5
Goat's cheese croquette rolled in puffed rice, salt-baked golden beets, red beet puree, pickled mushrooms 🍷🌱	6
Chicken & pork pate, apple & grape chutney, toasted home-baked wholemeal * 🍷	6
Smoked haddock & spring onion fishcake, parsley cream sauce	6

the main event... 12-9

8oz Scottish sirloin steak, 35-day aged on the bone, hand-cut chips, pan-fried garlic mushrooms, roast vine tomatoes, onion rings, cracked black pepper-corn sauce * 🍷	22
Tempura-battered cod goujons, garden pea puree, pont neuf potatoes, tartar, lemon 🍷	12
Roast garlic, cashew nut & sun-blushed tomato risotto, Parmesan crisps, pesto-dressed rocket 🍷🌱	12
Garlic mushrooms in a creamy brie & tarragon sauce, in a puff pastry basket, topped with dressed salad * 🍷🌱	12
Maple glazed pork belly, black pudding croquette, apple puree, natural pan jus * 🍷	15
Grapevine's Caesar salad * 🍷🌱      8      With chargrilled Chicken	11
Char-grilled sweet chilli chicken burger, cos lettuce, tomato, toasted Dalgetty Brioche bun , tomato salsa, chips, slaw * 🍷	11

to indulge in... 12-9

...our delicious desserts

Sticky date and apricot pudding, toffee sauce, Madagascan vanilla-pod ice cream	6
Iced peanut butter parfait, banana bavarois, chocolate textures 🍷	6
Tia Maria tart, Bailey's cream, chocolate ice cream	6
Selection of Ice creams 🍷      2 scoops £4      3 scoops £6	
Selection of Scottish Cheeses * 🍷	7

## sandwiches... 12-6

salad garnish, slaw  
served in baker Dalgetty's rustic rolls (\*🍷)

Roast Scottish sirloin, horseradish mayo, watercress	9
Our own honey roast ham, apple chutney	6
Mediterranean vegetables, pan-fried goat's cheese, rocket & pesto 🍷	7
Home-hot-smoked salmon, mayo, lemon & dill, little gem & caper berries	8
GVG Club Sandwich, chargrilled chicken, smoked bacon, lettuce, tomato and mayo	9

## omelettes... 12-6

frittata style, side salad (all 🍷)

Highland Blue Murder cheese & broccoli 🍷	7
Mediterranean vegetables, mozzarella, pesto 🍷	7
Chicken, ham, cheddar	8

## pizzas... 12-9

freshly baked 11" base, our own tomato sauce  
(All \*🍷 +£1.50)

Gala – haggis, mushrooms, red onion	10
Margherita – marinated cherry tomatoes, basil 🍷	9
Diavola – spicy meat feast	11
Funghi – forest mushrooms, garlic & fresh herbs 🍷	9
Grapevine Special – spicy beef, mushroom, red onion, tortilla crisps	10

## platters... 12-9

Smoked duck, maple glazed pork belly, lamb shoulder roulade 🍷	7 / 13
Mediterranean – Roast courgette, confit tomatoes, olives, feta, herb crostini *🍷🍷	6 / 11
Nachos – tortilla crisps, melted cheese, sour cream, tomato salsa, guacamole 🍷🍷	5 / 7

## sides... 12-9

Mixed olives	4	Greek side salad	3
Chips	3	Spicy wedges	3
Garlic bread	3 / 5	Onion rings	3



## brunch...

until 12

- Eggs Benedict - smoked streaky bacon, soft poached eggs, home-made hollandaise, set on a toasted muffin \* 🍳 6
- Fried eggs, crispy bacon & hash brown served on Stornoway black pudding or haggis (vegetarian haggis on request) \* 🌱 6
- Frittata style baked omelette with ham and tomato, topped with mozzarella 🍳 \* 🌱 7
- Home hot-smoked salmon & scrambled eggs on toasted rustic bread\* 🍳 6
- Smoked streaky bacon Roll \* 🍳 3



Honey roast ham, fried egg and chips

Chicken OR Haddock goujons, chips/peas

Beef burger in bun, chips and salad

Cheese & tomato pizza



Children menu for up to 12 years old

£5

Above 12 years

£7

We do have ice cream and cakes as well.....

## Welcome to Grapevine – now you're talking !

Our restaurant was conceived from the re-opening of the Borders Railway in autumn of 2015. We want to provide a relaxed, but busy urban atmosphere and feel here at Galashiels waterfront with a changing mood throughout the day – from an illy Coffee House serving brunch and providing speciality coffees, Trond's famous award-winning scones and patisseries in the morning to informal lunches for people to enjoy.

A place for high tea, a Prosecco and Gin bar in the evening, offering cocktails, platters, pizzas and light bites for friends to share and a full-service restaurant with modern Scottish cuisine. With our head chef Bruce McLaren, we aim to be part of leading the way in Scottish Borders Hospitality offering – so the goal is set high.

We provide free Superfast Broadband, online table reservation and pre-ordering, cocktail masterclasses, and will always have special offers on – so do look out for these – or ask one of our friendly guest service hosts – all professionally trained to World Host Standards.



Recognised by Visit Scotland with a  
Scotland iKNOW centre – providing visitor information and support.

we are also a recognised Visit

We are proud to work closely with many local suppliers, such as Shaw Butchers from Lauder, DR Collins from Eyemouth, Dalgetty in Galashiels, Campbell from Linlithgow, Andrew Green Fruit & Veg Tweedbank, Stow Brewery, Tempest Brewery, Stewart Brewing, Born in the Borders, Overlangshaw Farm, Philiphaugh Gardens to mention some. As all food is made from fresh to order we will be able to accommodate most dietary requirements, so for any special wishes, please ask.

 = Gluten Free

 = Vegetarian

\* = can be on request

We value your feed-back and comments – so do not hesitate to get in contact with us.

Will & Trond, Grapevine Galashiels – Now you're talking....

[www.grapevinetalking.co.uk](http://www.grapevinetalking.co.uk)

01896 753 784