

Lunch Menu

Tuesday - Saturday Midday – 3

Starters

- Mr Pook's mushroom soup (v) 7.5
Button mushrooms, Torr farm organic milk, foraged cep
- Pate de Campagne, rye bread toast, chutney & pickles 8
- Duo of cold smoked salmon & hot smoked pate 10
Pickled cucumber & toast
- Pea & broad bean risotto, courgette ribbons (v) 8/16
Add Kirkcudbright scallops 5/9

Toasties

- Cheddar, onion, tomato 7.5
- Brie, chorizo & cranberry 8.5
- Minute steak, cheddar, red onion 12
- Toasted open sandwich of smoked salmon & cucumber 14
Served with house chips and dressed salad
Add cup of soup for 3.5

Burgers

- Korean Gochujang chicken breast 'Burger', oriental slaw 14
- Beyond meat veggie burger, cheddar & pickle 14
Served on handmade brioche bun, salad, sauce & house chips

Pasta

- Baked macaroni, cheddar, panko breadcrumbs 9
Add Bacon, haggis, black pudding 3
Add West coast scallops 7
- Local Galloway venison lasagne, pomodoro & cheddar 14
Served with house chips, salad & pickles

Mains

- 18-hour pork belly & baby squid rings 16
Pak choi, saute spuds, Korean Gochujang sauce
- Slow braised Ox cheek & feather blade 16
Mash, buttered greens, & red wine jus
- Chicken & Chorizo tart, parsnip crisps 14
Mash, buttered greens, prosecco, tarragon & cream sauce
- Pan roasted Salmon fillet & Shetland mussels 18
Saffron creamed new potatoes, courgette ribbons & herbs

Sides 3.5

- House chips
- Buttered Vegetables
- Dressed salad
- Mash