

Mr Pook's kitchen Lunch menu

Starters	
Mr Pook's mushroom soup (v)	7.5
Button mushroom, 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 & 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 hand made 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, sauté 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	