

**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

*VAT charged at 20%*

Service is at your discretion and shared between the team that has looked after you