

Lunch Menu

Tuesday – Saturday Midday – 3pm

Starters

- Today's soup (v) 7.5
Toast & butter
- Confit duck & orange arancini pea shoots & parmesan 9
Peppered mackerel pate, pickles & toast 10
House made spicy chickpea & tahini hummus, crudites & focaccia 9

Toasties

- Cheddar, onion, tomato 8.5
Brie, chorizo & cranberry 9.5
Steak, cheddar, & red onion marmalade ciabatta 16
Toasted open sandwich of smoked salmon & cucumber 15
Served with house chips and dressed salad
Add cup of soup for 3.5

Burgers

- Spicy Korean Gochujang chicken breast 'Burger', oriental slaw 15
Or simple with salt, pepper & lemon
- Beyond meat veggie burger, cheddar & pickle 14
Served on brioche bun, salad, sauce & house chips

Pasta

- Baked macaroni, cheddar & ethical dairy cheese, panko breadcrumbs 10
Add Bacon, haggis or black pudding 3
Add West coast scallops 7
- Local Galloway venison & haggis lasagne, pomodoro & cheddar 14
Served with house chips, salad & pickles

Mains

- Slow braised 18-hour pork belly 20
King prawns, Pak choi, egg noodles, peanut & tahini satay sauce
- Slow braised Ox cheek bourguignonne 18
Mash, buttered greens & herbs
- Chicken, Chorizo & mushroom open pie, parsnip crisps 16
Mash, buttered greens, tarragon & cream sauce
- Pan roasted cod loin 18
Saffron creamed new potatoes, courgette ribbons, peas & herbs

Sides 3.5

- House chips
Buttered Vegetables
Dressed salad
Mash