

Lunch Menu

Tuesday – Saturday

Midday – 3pm

Starters

- Today's soup (v) 7.5
Toast & butter
- Smoked salmon arancini, fennel rocket & parmesan 9
Peppered mackerel pate, pickles & toast 10
Gordal olives & cucumber sorbet 6.5
- Smoked salmon, ginger & chilli pate, cold smoked salmon & keta caviar 14
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
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 12
With chips, salad & pickles
- Add Bacon, haggis or black pudding 3
Add West coast scallops 7
- Galloway venison Bolognese 15
Linguini, parmesan & chives

Mains

- Henderson's 8oz Flat iron steak 21
House chips, peppercorn sauce, pickled onion rings & salad
- Slow braised Galloway venison stew 17
Mash, buttered greens & herbs
Add pink venison loin 7
- Chicken, Chorizo & mushroom open pie, parsnip crisps 17
Mash, buttered greens, herb & cream sauce
- Pan roasted Halibut fillet 23
Saffron creamed new potatoes, courgette ribbons, peas & herbs

Sides 3.5

- House chips
Buttered Vegetables
Dressed salad
Mash