

Lunch Menu
Tuesday – Saturday
Midday – 3pm

Starters

- Today's soup (v) 7.5
Smoked salmon arancini, fennel, rocket & parmesan 9
Peppered mackerel pate, pickles & toast 10
Gordal olives & cucumber sorbet 6.5
Trio of Smoked salmon 14
Ginger & chilli salmon pate, cold & hot smoked salmon
House made spicy chickpea & tahini hummus, crudites & focaccia 9

Toasties

- Cheddar, onion, tomato 9.5
Brie, chorizo & cranberry 11
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 15
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 scotch pie & pink loin 22
Mash, Celeriac, buttered greens & herbs
Chicken, Chorizo & mushroom open pie, parsnip crisps 17
Mash, buttered greens, herb & cream sauce
Slow braised pork belly & west coast langoustine tail
Korean gochujang sauce, Pak choi, sautéed potato's, red pepper & sesame

Sides 3.5

- House chips
Buttered Vegetables
Dressed salad
Mash