

# Lunch Menu

## Tuesday – Saturday

*Midday – 3pm*

### Starters

- Today's soup, focaccia & butter (v) 9
- Spicy chickpea & tahini hummus, toasted seeds pickled crudites & tortilla crisps 10
- Pea, broad bean & wild garlic risotto, parmesan & "beans" micro greens 9/16
- Add west coast scallops 5/9
- Crispy panko "Suie fields" hen egg & truffled soldier 10
- Creamed white bean, saffron & thyme stew, parsnip crisps
- Breadbasket for two 4
- Earth's crust sour dough, house made focaccia
- Whipped wild garlic butter

### Buttered & pan roasted Toasties

*Served with salad & rustic fries*

Cheddar, onion, tomato 10

Brie, chorizo & cranberry 12

(Add cup of soup 4.5)

### Sandwiches

Flat iron Steak, cheddar, & red onion marmalade sour dough roll 16

Beyond meat veggie burger, cheddar & pickle 16

Crispy Ayrshire smoked streaky bacon BLT 12

Served with rustic fries & salad

### Pasta

Baked macaroni, cheddar & ethical dairy cheese, panko breadcrumbs 14

Add Bacon, haggis or black pudding 3

Galloway venison Lasagne 16

Served with salad & rustic fries

*(Upgrade to triple cooked house chips £3)*

### Mains

Henderson's 6oz Flat iron steak 21

House chips, peppercorn sauce, pickled onion rings & salad

Galloway venison fillet & venison Bolognese "scotch pie" 23

Jerusalem artichoke, spring vegetables & sloe gin jus

Chicken, Chorizo & mushroom open pie, parsnip crisps 18

Mash, buttered greens, herb & cream sauce

Potterland lamb loin and smoked shoulder croquette 24

Pea, courgette, seasonal greens and rich jus

### Sides

House chips 5

Buttered Vegetables 3.5

Dressed salad 3.5

Mash 3.5

Rustic fries 3.5

## Desserts & Dessert Wine

Sticky Toffee Pudding 9.5  
Vanilla ice cream & butterscotch sauce

Chocolate & Amarena cherry delice 11  
Strawberry & vodka sorbet

Apple & Rhubarb crumble 9.5  
Vanilla ice cream or custard

White chocolate & coconut pannacotta 9.5  
Ninefold Rum poached pineapple & coconut sorbet

Bladnoch whisky Ice cream affogato 8  
Honey oats, chocolate soil & Double espresso

Selection of housemade sorbet & ice cream 3/scoop

(GF) Orange, almond & polenta cake 6

Cheese board 12  
Daily changing selection  
Served with biscuits, oatcakes, pickled celery, chutney & frozen grapes

### Handmade scone 5

Fruit, Plain, Gluten Free  
Served with whipped clotted cream butter  
jam, fresh fruit & toasted nuts  
Cheese  
Served with Carrick cheddar, whipped wild garlic butter & apple chutney

(GF) Orange, almond & polenta cake 5

## Dessert Wine

Sauternes, Lions de Suduiraut (37.5cl), Château de suduiraut – Bordeaux, France  
nuts and a peach liqueur aroma, moving to sweet, spicy pineapple and peach notes on the palate. 7.5

Fine Ruby Port, Delaforce – Douro, Portugal  
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate. 4

His Eminence's Choice, 10 Year Old Tawny Port, Delaforce – Douro, Portugal  
A sumptuous and rich tawny port combines ripe jam fruit with elegant wood aging. 5

Nostros, Indomita  
Wonderful late harvest produced from Gewürztraminer and Sauvignon hand harvested grapes,  
great sweet fruits aromas, pears and peaches with a delicious acidity 7.75