

Lunch Menu

Tuesday – Saturday

Midday – 3pm

Starters

- Today's soup (v) 8
Gordal olives & cucumber sorbet 6.5
House made spicy chickpea & tahini hummus, pickled crudites & focaccia 10
Trio of Smoked salmon 14
Hot smoked salmon pate, cold & hot smoked salmon, salad & focaccia
Galloway venison carpaccio, Rainton tome cheese, rocket & focaccia 12

Toasties & Sandwiches

- Served with salad & rustic fries*
Cheddar, onion, tomato 10
Crispy streaky bacon BLT 12
Brie, chorizo & cranberry 12
Steak, cheddar, & red onion marmalade ciabatta 16
Add cup of soup for 4.5

Burgers

- Katsu chicken breast 'Burger', salad & pickles 15
Beyond meat veggie burger, cheddar & pickle 15
Served on brioche bun, salad, sauce & fries

Pasta

- Baked macaroni, cheddar & ethical dairy cheese, panko breadcrumbs 12
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 8oz Flat iron steak 22
House chips, peppercorn sauce, pickled onion rings & salad
Galloway Venison loin & "scotch pie" 23
Jerusalem artichoke, truffled mash & buttered savoy & wild garlic
Chicken, Chorizo & mushroom open pie, parsnip crisps 18
Mash, buttered greens, herb & cream sauce
Scallop roe & ling fish cake 18
Herbed cous cous, fennel & orange salad

Sides

- House chips 5
Buttered Vegetables 3.5
Dressed salad 3.5
Mash 3.5
Rustic fries 3.5

Bubbles

Glass of prosecco spumante DOC
Delicious sparkler with aromatic pear and apple flavours, crisp palate. Perfect for any occasion

125ml

6.25

Bottle

32

White Wine

Gruner Veitliner, Austria
A dry white, with flavours of green pepper and lime, it is an exotic alternative to sauvignon Blanc

125ml

5

175ml

6.50

Bottle

26

“The Googly” Chardonnay, Australia
Unoaked. Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced

5.25

7

29

Organic Pinot Grigio, Italy
A beautiful organic pinot, fresh and fruity, with pleasant and gentle notes of wildflowers and fresh fruit

5.5

7.75

30

Grenache Blanc, Spain
Aromatically this is so very intense. Fresh fruits, aromatic herbs and touches of anise, beautifully complex

6.75

9.5

35

Gavi di Gavi, Italy
Simply stunning wine! Great intensity of fruit combined with depth of minerality and soft harmonious finish

8.50

12.50

42

Red Wine

Zweigelt, Austria
The deep red displays a charming youthful character with pronounced aromas of ripe cherries and an elegant sweetness

5

6.50

28

Shiraz, Australia
A rich, well-balanced example of the Aussie classic blend. Lush black fruits with touches of wood spice and cassis

5.25

7

29

Merlot, France
Great concentration of plum and blackberry ripe fruit with notes of vanilla. Round tannins and soft finish

5.75

7.75

30.5

Neropasso, Italy
Intense ruby red turning to garnet with ageing, Bouquet is spicy with hints of cherry, black cherry and plum compote

6.25

8.5

34

Malbec, Argentina
Intense violet aromatics, bright red fruit and racy acidity

6.75

9.75

37

Pinot Noir, France
A sweet floral nose with exotic spices of clove, vanilla and rose petals. Good concentration and well-defined fruits with a ripe fruity finish

8.5

12.5

46

Rosé Wine

Cinsault rose, France
Pink rose petal colour this is a rosé that is food friendly as well as delicious as a quaffing wine.

4.75

6.5

29.5

Pinot noir rose, Italy
A brilliant rosé colour, the bouquet of elegant wild strawberry and cherry lead onto the very smooth and harmonic palate

6

8.25

33