Dinner Menu

Friday 26th April

Classic mushroom & torr farm dairy soup Earth's crust sourdough bread, focaccia & wild garlic butter

<u>Starters</u>

West coast scallops & Umbungo tropical fruit salsa 17 Micro coriander & oil, Crispy panko "Suie fields" hen egg & truffled soldier (v) 12 Creamed white bean, saffron & thyme stew, parsnip crisp Trio of smoked fish, potato & dill blinis 15 Hot smoked salmon pate, cold smoked & hot smoked trout Pea, broad bean & wild garlic risotto (v) 9/16 Add West coast scallops 5/9 Black pudding & crab apple bon bons 12 Wild garlic, Bladnoch whisky & mushroom sauce, Rainton Tomme cheese

<u>Mains</u>

10oz Grierson Brothers Ribeye steak 28 House chips, peppercorn & mushroom sauce, pickled onion rings & salad Potterland lamb loin, smoked shoulder & wild garlic croquette 26 Pea, courgette, spring vegetables & rich jus Truffled chicken, chorizo & mushroom open pie 22 Mash, buttered greens, herb & cream sauce Pan roasted West coast Halibut & Shetland mussels 30 Saffron creamed Jersey royal potatoes, peas & dill Roasted Jerusalem artichoke & asparagus tartlet (v) 23 Jersey royals, broad bean, pea & Suie Fields purple sprouting

Sides

House chips 5 Buttered Vegetables 4.5 Dressed salad 4.5 Mash 4.5 Rustic fries 3.5

<u>Bubbles</u>	125ml		Bottle
Glass of prosecco spumante DOC Delicious sparkler with aromatic pear and apple flavours, crips palate. Perfect for any occasion	6.25		32
<u>White Wine</u>	125ml	175ml	Bottle
Gruner Veitliner, Austria A dry white, with flavours of green pepper and lime, it is an exotic alternative to sauvignon Blanc	5	6.50	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
<u>Red Wine</u>			
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
<u>Rosé Wine</u>			
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