

Lunch Menu

Tuesday – Saturday

Midday – 3pm

Starters

- Today's soup, focaccia & butter (v) 9
Duo of smoked salmon & smoked salmon 12
Hot smoked pate & cold smoked, Earth's crust sour dough & micro greens
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
With Rustic fries & salad
Add Bacon, haggis or black pudding 3
Galloway venison Bolognese Linguini 16
Wild garlic, Rainton tome & parmesan
(Upgrade to triple cooked house chips £3)

Mains

- Henderson's 6oz Flat iron steak 21
House chips, peppercorn sauce, pickled onion rings & salad
Slow braised pork belly & spicy Korean gochujang sauce 20
Peanut satay noodles, pak choi & Korean gochujang
Chicken, Chorizo & mushroom open pie, parsnip crisps 18
Mash, buttered greens, herb & cream sauce
Pan roasted sea bream fillet 21
Saffron creamed new potatoes, asparagus, peas & dill

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 10
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 house made sorbet & ice cream 3/scoop
Please ask for today's selection

(GF) Orange, almond & polenta cake 6

Cheese board 12
Daily changing selection
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

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