

# June Dinner Menu

Classic mushroom & torr farm dairy soup  
Earth's crust sourdough bread, focaccia, strawberry, whipped flavoured butter

## Starters

West coast scallops, black pudding & pea 18  
Moniave "Beans micro greens" herb oil  
Crispy panko Dullarg Duck egg & truffled Rainton Tomme soldier (v) 12  
Creamed white bean, saffron & thyme stew, pea shoots  
Duo of Hot & cold smoked salmon 14  
Pickled cucumber, beetroot, dill buttered sour dough toast  
Pea, broad bean & spring onion risotto, parmesan & ramson butter (v) 10/18  
Add West coast scallops 5/9  
Black pudding, haggis, shallot & apple bon bons 12  
Bladnoch whisky, chive & mushroom sauce, Rainton Tomme cheese

## Mains

Rare Fillet medallion, Bladnoch whisky, mushroom & beef stroganoff 30  
Celeriac, spring vegetables, micro greens  
Potterland lamb loin, & slow smoked shoulder 26  
Pea & mint, spring vegetables, smoked lamb jus  
18-hour Pork belly, Korean gochujang sauce 24  
Sauté Pak choi, peanut satay noodles, baby corn, spring onion  
Pan roasted turbot fillet, saffron & prosecco cream sauce 32  
Jersey royals, Shetland mussels, peas, dill & English asparagus  
Roasted Jerusalem artichoke & asparagus tartlet (v) 24  
Jersey royal, broad bean, pea, spring veg, Suie fields hand pick salad

## Sides

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