

menu

Starters

Smoked Haddock, Spinach & Lockerbie Cheddar Petit Tart Stornoway black pudding, panko crusted quail egg	£6.50
Baby Beetroot & Garden Salad goats cheese croquette, beetroot sorbet	(v) (g) £5.95
Red Lentil & Rice Arancini roasted tomato salsa, pan fried halloumi	£5.25
Duck Rilette charred orange & pickled walnut salad	(g) £6.25
Inverawe Smoked Venison blue cheese crumble, pickled garden vegetables	(g) £6.50
Soup freshly baked bread	(v) (g) £4.25

Mains

Monk Fish & Prosciutto Medallions, charred medley of garden vegetables, squid tempura & roasted red pepper coulis	(g) £15.95
Wood Pigeon Wellington, fricassée of wild mushrooms, swede potato, onion petals & port wine jus	£15.50
Loin of Barony Venison, caramélised onion puree, braised red cabbage, petit venison & blue cheese pie	(g) £17.95
Fillet of Pork, caramelized apple puree, black pudding bon bon, wild mushroom & pearl barley risotto	£16.95
Lamb Shoulder, pan fried, slowly braised, roasted heritage carrots, red currant & rosemary sauce	(g) £16.95
Chicken Ballotine halloumi, roasted pepper, red onion & tarragon	(g) £12.95
Hand Cut Pan-Fried Sirloin Steak steak chips, pan fried tomatoes, (peppercorn sauce £1.50, sauce Dianne £1.50)	(g) £17.50

Sides

Freshly Baked Bread	£2.25	Sweet Potato Fries	£2.75
Seasoned Potato Wedges	£2.75	Flower Pot Salad	£2.50
Market Potatoes & Vegetables	£2.50	Steak Chips	£2.75

menu

Vegetarian all £11

Roasted Butternut Squash & Sage Pithivier
cumin roasted parsnips, feta cream sauce

Pan Fried Vegetable Shammi Fritters
mint yoghurt chutney, lime (g)

Broccoli, Lockerbie Cheddar & Quinoa Pie
pea puree, roast garlic (g)

Desserts

Chocolate Sandwich £6.25
caramelised granola nut crumble, fruit compote, cherry sorbet

Caramelised Compressed Apple Terrine (g) £5.95
blackcurrant sorbet & brambles

Pear & Chocolate Spring Roll £6.25
Star anise, pear & pernod dipping sauce

Boiled Orange Cake (g) £5.95
mango & chilli salsa, coconut custard

Sticky Toffee Pudding £5.95
salted caramel ice cream, butterscotch sauce

Glen Urr Ice Cream (g) £5.95
made in Dumfries & Galloway

Cheese Board of Unusual Cheese (g) £7.25
local & regional cheeses, unusual biscuits & fruit chutney

Please advise your server of any
food allergies & dietary requirements

Beverages

Coffee, Cappuccino, Latte, Espresso £2.30

Liqueur Coffee from £4.50

Tea from £2.00

Selection of Port from £3.25

Selection of Whisky from £2.90

After Dinner Liqueur from £2.90

Cognac £3.80