

MENU

Hot Smoked Barony Salmon, watercress, cucumber panacotta £6.95 (g)

Soup of the day freshly baked bread £4.50 (g) (v) (ve)

Double Baked Smoked Cheddar & Spring Onion Soufflé, tomato chutney £6.75 (v) (g)

Goats Cheese Crostini, garden beetroot & chives £6.95 (v)

Pork & Apricot Terrine, crackling crisps, piccalilli £5.95 (g) (v) (ve)

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**Annanwater Hogget Tasting Plate**, mini pie, pan fried neck fillet, wild garlic & pea velouté £18.95

**Pan-Fried Sea Bass**, tapioca crisp, lemon verbena dressing £17.95 (g)

**Sauteéd Chicken Supreme**, mozzarella, bacon & tomato stuffing, burnt leek pureé £14.50 (g)

**Sweet Potato Fritters**, chilli, lemongrass & coriander, £12.95 (g) (v) (ve)

**Pan-fried Cumbrian Sirloin Steak**, caramelised onion, mushrooms, roasted tomato, steak chips £21.50 (g)

peppercorn sauce, Dianne sauce £2.00

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Lemon & Elderflower Posset, puffed rice, sweet all butter biscuit £6.25 (g)

White Chocolate Parfait, new season rhubarb, meringue crumb £6.25 (g)

Warm Apple & Rhubarb Charlotte, custard £6.25

Cheese Board local Scottish Blue, Vintage Cheddar, guest cheeses £7.95

Ice Cream from £1.95 per scoop (g)

choose from these flavours

Tea, Coffee & After Dinner Liqueur

Please advise your server of any food allergies & dietary requirements.

(g) can be adapted for gluten free

(v) vegetarian/ (ve) vegan, can be adapted for plant-based diets