

Snacks

Gordal olives, lemon sorbet & Greek olive oil (v)	4.0
West coast Langoustine thermidor vol au vent	5.0

Complimentary bread & flavoured butter for the table

Starters

Crispy panko crumbed duck egg	8.5
White bean stew, truffled soldiers, bacon	
Kirkcudbright scallops, smoked trout & salmon	13.5
Heritage tomato, Ponzu dressing, dulse, garden flowers & herbs	
Potterland smoked Ox cheek raviolo	10
Malbec reduction, spinach, bone marrow snow	
Chicken liver & foie gras parfait	10
Orange, toast, red onion jam	
Crab tortellini's, English peas	9.5
Cucumber, herb oil, pickled lemon & salt	

Main

West coast Ayrshire new potato	20
Broad beans, peas, foraged samphire, cream sauce	
Mr Pook's Aged rib-eye, seared & basquaise	30
Umami butter, house chips, onion rings, pepper corn sauce	
Artichoke, celeriac & summer truffle risotto (v)	20
Courgette, hen of the woods & coorie cottage greens	
Slow braised pork belly, west coast langoustine	21
Black kale, artichoke, black pudding, apple	
Potterland lamb loin, belly & smoked shoulder	22
Aubergine, courgette, confit tomatoes, wild garlic salt	

Sides

Black kale, peas, Coorie cottage greens	3.5
Potato, garlic & thyme dauphinoise	3.5
Extra bread & butter for 2	2.5
House made triple cooked chips, posh salt	3.5
Ayrshire new potatoes, bacon, umami butter	4.5

Please advise of any allergies before ordering

Pasta is hand made and cooked al dente