

Lunch Menu

Tuesday – Saturday Midday – 3pm

Starters

- Today's soup (v) 7.5
Toast & butter
Liver pate, rye bread toast, chutney & pickles 8
Duo of cold smoked salmon & hot smoked pate 10
Pickled cucumber & toast
Pea & broad bean risotto, courgette ribbons (v) 8/16
Add Kirkcudbright scallops 5/9

Toasties

- Cheddar, onion, tomato 7.5
Brie, chorizo & cranberry 8.5
Steak, cheddar, & red onion marmalade ciabatta 15
Toasted open sandwich of smoked salmon & cucumber 14
Served with house chips and dressed salad
Add cup of soup for 3.5

Burgers

- Spicy Korean Gochujang chicken breast 'Burger', oriental slaw 14
Or simple with salt, pepper & lemon
Beyond meat veggie burger, cheddar & pickle 14
Served on brioche bun, salad, sauce & house chips

Pasta

- Baked macaroni, cheddar & ethical dairy cheese, panko breadcrumbs 9
Add Bacon, haggis or black pudding 3
Add West coast scallops 7
Local Galloway venison lasagne, pomodoro & cheddar 14
Served with house chips, salad & pickles

Mains

- Slow braised 18-hour pork belly 16
King prawns, Pak choi, egg noodles, peanut & tahini satay sauce
Slow braised Ox cheek & rich beef jus 16
Mash, buttered greens & herbs
Chicken, Chorizo & mushroom open pie, parsnip crisps 15
Mash, buttered greens, tarragon & cream sauce
Pan roasted Sea trout fillet 16
Saffron creamed new potatoes, courgette ribbons, peas & herbs

Sides 3.5

- House chips
Buttered Vegetables
Dressed salad
Mash