

# Dinner Menu

Friday 5<sup>th</sup> April

Classic mushroom & torr farm dairy soup  
Handmade bread & wild garlic butter

## Starters

West coast scallops 17  
Pickled beetroot, fennel & orange salad  
House made spicy chickpea & tahini hummus (v) 11  
pickled crudites & tortilla crisps  
Trio of Smoked salmon 15  
Hot smoked salmon pate, hot & cold smoked salmon  
Galloway venison carpaccio, Rainton tome cheese, rocket & focaccia 14  
Local mallard duck arancini 12  
Orange & redcurrant sauce, parmesan & parsnip crisps  
Spiced tuna gravadlax 14  
Umbungo tropical fruit salsa & beans micro greens

## Mains

10oz Rib eye steak, wild garlic salt 28  
House chips, peppercorn sauce, pickled onion rings & salad  
Potterland lamb fillet & smoked shoulder croquette 25  
Pea & mint, Suie field purple sprouting & wild garlic umami crack  
Chicken, Chorizo & mushroom open pie, parsnip crisps 21  
Mash, buttered greens, herb & cream sauce  
Seared tuna loin, scallop roe & spring onion 24  
Peanut satay noodles, sesame, Pak choi, red pepper  
Ox cheek bourguignonne tartlet & seared fillet medallion 28  
Jerusalem artichoke, wild garlic mash & spring greens

## Sides

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

## Bubbles

Glass of prosecco spumante DOC  
Delicious sparkler with aromatic pear and apple flavours, crisp palate. Perfect for any occasion

125ml

6.25

Bottle

32

## White Wine

Gruner Veitliner, Austria  
A dry white, with flavours of green pepper and lime, it is an exotic alternative to sauvignon Blanc

125ml

5

175ml

6.50

Bottle

26

“The Googly” Chardonnay, Australia  
Unoaked. Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced

5.25

7

29

Organic Pinot Grigio, Italy  
A beautiful organic pinot, fresh and fruity, with pleasant and gentle notes of wildflowers and fresh fruit

5.5

7.75

30

Grenache Blanc, Spain  
Aromatically this is so very intense. Fresh fruits, aromatic herbs and touches of anise, beautifully complex

6.75

9.5

35

Gavi di Gavi, Italy  
Simply stunning wine! Great intensity of fruit combined with depth of minerality and soft harmonious finish

8.50

12.50

42

## Red Wine

Zweigelt, Austria  
The deep red displays a charming youthful character with pronounced aromas of ripe cherries and an elegant sweetness

5

6.50

28

Shiraz, Australia  
A rich, well-balanced example of the Aussie classic blend. Lush black fruits with touches of wood spice and cassis

5.25

7

29

Merlot, France  
Great concentration of plum and blackberry ripe fruit with notes of vanilla. Round tannins and soft finish

5.75

7.75

30.5

Neropasso, Italy  
Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry, black cherry and plum compote

6.25

8.5

34

Malbec, Argentina  
Intense violet aromatics, bright red fruit and racy acidity

6.75

9.75

37

Pinot Noir, France  
A sweet floral nose with exotic spices of clove, vanilla and rose petals. Good concentration and well-defined fruits with a ripe fruity finish

8.5

12.5

46

## Rosé Wine

Cinsault rose, France  
Pink rose petal colour this is a rosé that is food friendly as well as delicious as a quaffing wine.

4.75

6.5

29.5

Pinot noir rose, Italy  
A brilliant rosé colour, the bouquet of elegant wild strawberry and cherry lead onto the very smooth and harmonic palate

6

8.25

33