

Mother's Day

Sunday 10th March 2024

£34.95 per person for 3 course lunch or dinner

Beetroot and roasted red pepper soup	(V)	(VG)	(GFA)
Smoked haddock Cullen Skink			(GFA)
Crispy breaded ham hock terrine, soft poached Nith valley egg with a port reduction			
Tomato and basil bruschetta, goat's cheese crumb, tomato concasse and basil (without goats cheese)	(V)	(VG)	(GFA)
Duck liver pate, crispy onions, date ketchup, hazelnuts and cornbread			(GFA)
Tiger prawns sautéed in garlic butter and Sambuca served with toasted focaccia			(GFA)



Char grilled 28 day aged rump steak, chimichurri salsa with hand cut chips (£3.50 supplement)			(GFA)
Char grilled chicken breast on roasted Mediterranean vegetables with a ranch dressing			(GFA)
Seabass, herb risotto, pickled mussels with white grapes			(GFA)
Ayrshire pork fillet wrapped in Parma ham, dauphinoise potatoes, marinated capsicum peppers and a honey, ginger and soya dressing			(GFA)
Pan fried crispy gnocchi with king prawns, chorizo and squash and a light tomato sauce			(GFA)



Lemon tart and wild berry sorbet			
Salted caramel chocolate brownie, chocolate sauce and clotted cream			
Deep fried apple pie with crème Anglaise			
Cheese plate with Lockerbie cheddar, selection of British cheese, chutney and crackers			

*****Vegan/Vegetarian menu also available upon request*****

(V) Vegetarian (VG) Vegan (GFA) Gluten Free Adaptable (Please make sure your server is made aware)

If you have any allergies or dietary requirements please notify your waiter.

Please note that some of the dishes may contain nuts