

Menu B

£36.50

Starters

Soup of the day made with fresh market produce with homemade toasted focaccia	(GFA)
Smoked salmon, black pepper and lime pate with crispy shallots and Marchbank's cornbread	(GFA)
Deep fried brie wrapped in panko breadcrumbs with charred red pepper salsa and strawberry balsamic basil jam	(V)
Barony smoked cheddar tart, crispy onion and spiced carrot chutney	(V)
Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce	

Main Courses

Pan fried duck breast, rosti potato and date ketchup served with braised Roscoff onion and plum jus	(GFA)
Porcini mushroom panzerotti in sage and pine nuts butter with button mushrooms and parmesan cheese	(V)
Roast chicken breast, with haggis bon bons, carrot puree, roasted baby carrots and a whisky and Dijon mustard cream sauce	(GFA)
West coast fillet of cod in a tiger prawn and coconut curry with Jasmin rice	(GFA)
Medallions of beef fillet, surf & turf with char-grilled Tiger prawns, garlic and chilli butter served with dressed rocket and hand cut chips	(GFA)
(£5 Supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)	(GFA)

Desserts

Homemade sticky toffee pudding with vanilla ice cream and toffee sauce	(.V.)	(GFA)
Baileys semifreddo with Biscoff crumb baileys chocolate sauce		(GFA)
White chocolate panna cotta with poached plums and biscoff crumb		(GFA)
<u>Cheese plate</u>	(.V.)	(GFA)
Lockerbie cheddar, selection of British cheese, chutney and crackers		

*****SEPARATE VEGAN/VEGETARAIN MENU ALSO AVAILABLE UPON REQUEST*****

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

If you have any allergies or dietary requirements please notify your waiter.
 Please note that some of the dishes may contain nuts
 Open 7 days a week for lunch and dinner