

### Appetiser while you wait for your main course

(Select as many as you like)

Balsamic Onions	(GFA)	£4.50
Kalamata olives	(GFA)	£5.50
Homemade grilled focaccia bread, Scottish rapeseed oil and balsamic		£5.50
Haggis cigars, sweet chilli dipping sauce (Vegan option available)		£7.95
Marchbank Bakers Cornbread with Lockerbie cheddar custard and truffle oil		£5.95

### Starters

Soup of the day made with fresh market produce served with homemade toasted focaccia	(GFA)	£6.50
Scottish smoked salmon tartar with horse radish cream, potato terrine and caviar	(GFA)	£10.50
Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg	(GFA)	£9.50
Deep fried brie wrapped in panko breadcrumbs with charred red pepper salsa and strawberry balsamic basil jam	(V)	£8.50
Fresh Scottish mussels cooked in Hawkstone cider, finished with garlic and Nduja butter served with Marchbank Bakers cornbread	(GFA)	£13.50
Tomato and fresh peach caprese salad, whipped feta, honey mustard vinaigrette and toasted pumpkin seeds	(V) (GFA)	£9.50
<b>Jalapeno Poppers</b> Char grilled jalapeno peppers stuffed with halloumi, wrapped in bacon with jalapeno honey topped with crispy onion and breadcrumbs with a lime crème fraiche	(GFA)	£9.50
Pan seared Scottish scallops with black pudding, grapes, pears, almonds and celery with miso dressing	(GFA)	£15.50

### Pasta

<b>Spaghetti Bolognaise</b> Spaghetti with beef ragu, Italian tomatoes, oregano and parmesan shavings	(GFA)	£16.50
Porcini mushroom panzerotti in sage and flaked almond butter with button mushrooms and parmesan cheese finished with truffle oil	(V)	£16.50
Spaghetti tossed with Nduja sausage, fresh mussels, squid, tiger prawns in a white wine, tomato sauce finished with cream and parmesan	(GFA)	£18.50

**\*\*\*SEPARATE VEGAN/VEGETARIAN MENU AVAILABLE UPON REQUEST\*\*\***

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

## Main Courses

Pan fried duck breast, rosti potato and date ketchup served with braised Roscoff onion and plum jus	(GFA) £21.00
Roast chicken breast, with haggis bon bons and carrot puree with roasted baby carrots and a whisky and Dijon mustard cream sauce	(GFA) £18.95
Fire cracker chicken sizzler with mushroom, onions, capsicum peppers and skinny fries	(GFA) £18.95
Beef fillet and mushroom stroganoff served with roasted garlic and chive mash and baked carrots	(GFA) £19.95
West coast fillet of cod in a tiger prawn and coconut curry with Jasmin rice	(GFA) £22.50
Pan fried fillet of seabass on sea herb and crème fraiche risotto, with crispy pickled mussels and white grapes	(GFA) £22.50
Fillet of Ayrshire pork wrapped in Parma ham, dauphinoise potatoes, marinated capsicum peppers with a honey and soya dressing	(GFA) £19.95

### **Our Famous Teriyaki sizzler with mushroom, onions, capsicum peppers and skinny fries**

- Grilled chicken breast

(GFA) £18.95
- Char grilled 8oz flat iron steak

(GFA) £24.50
- Marinated tofu

(V) (VG) (GFA) £15.50

## From the Char Grill

8oz Flat iron Steak	(GFA) £22.50
Thick hand cut 14oz Sirloin Steak	(GFA) £29.95
8oz fillet steak	(GFA) £29.95
20oz T-Bone steak	(GFA) £35.00
Medallions of beef fillet, surf & turf with char-grilled king prawns, garlic and chilli butter	(GFA) £28.50

All above served with dressed rocket and hand cut chips  
 Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese) (GFA) £3.50

## Side Orders

Onion rings	3.95	Hand cut chips	3.95	Rocket & Parmesan salad	3.95
Sautéed mushrooms	3.75	Roasted Potatoes	3.95	Mixed salad	3.95
Tomato & onion salad	4.50	Skinny fries	3.95	Seasonal vegetable	4.50

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

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