

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, crushed avocado, pickled watermelon with a miso dressing	(GFA)	£11.50
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
Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce		£9.95
Tomato and fresh peach caprese salad, whipped feta, honey mustard vinaigrette and toasted pumpkin seeds	(V) (GFA)	£9.50
Jalapeno Poppers 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
Butter roasted king prawns, black pudding, green tomato, green gazpacho, broad beans, sourdough toast	(GFA)	£13.50

Pasta

Pistachio Carbonara Pasta tubes tossed with Italian bacon, parmesan and pistachio	(GFA)	£17.50
Porcini mushroom panzerotti in sage and flaked almond butter with button mushrooms and parmesan cheese finished with truffle oil	(V)	£16.50
Rigati tossed with Nduja sausage, tiger prawns and spinach 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, dauphinoise potatoes, beetroot and red pepper mirepoix and a burnt orange and blackcurrant 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) £21.95
West coast fillet of cod in a tiger prawn and coconut curry with Jasmin rice	(GFA) £22.50
West coast monkfish, new potato terrine, lemon grass beurre blanc, samphire and brown shrimp	(GFA) £27.50
Fillet of Ayrshire pork wrapped in Parma ham, whole grain mustard sauce celeriac purée, rosti potato and fresh apple	(GFA) £19.95

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

- Grilled chicken breast

(GFA) £18.95
- Char grilled 8oz fillet tail

(GFA) £24.50
- King prawns

(GFA) £23.50

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

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

Skinny fries	4.00	Tender stem, toasted almonds	5.00	Onion rings	4.00
Truffle parmesan fries	5.50	Roasted carrots, balsamic glaze	4.25	Sautéed Mushrooms	4.00
Hand cut chips	4.00	Peas, Nduja, garlic butter	4.25	Garden salad	4.50
Cheesy mash, bacon, onion crumb	5.00	Rocket, sun blush tomato & parmesan	5.00	Dauphinoise potatoes	5.00

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

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