

Party Menu A

£31.50pp

Soup of the day made with fresh market produce, homemade toasted focaccia			(GFA)
Haggis cigars, sweet chilli dipping sauce (Vegan option available)			
Garlic mushrooms, gruyere cheese, sun blush tomatoes, toasted sourdough			(GFA)
Mozzarella garlic focaccia, tomato Nduja dipping sauce, cherry tomato salad			
Whipped feta, beetroot, fresh plum salad, honey mustard dressing, toasted pumpkin seeds			(GFA)

Grilled chicken breast, Thai green curry sauce, jasmine rice, crispy shallots			(GFA)
Haggis, neeps and tatties Wellington, peppercorn sauce			
Black Gate beef burger, chef's burger sauce, Lockerbie cheddar, Marchbanks brioche bun, skinny fries (add haggis £1.95 / bacon £1.95 / pulled pork £1.95)			(GFA)
Tortiglioni Arabiatta (pasta tubes, onions, chilli, garlic, tomato and basil sauce)	(V)	(.VG.)	(GFA)
Homemade gnocchi, pumpkin, prawns, chorizo, oyster mushrooms, light tomato sauce			
Char grilled flat iron steak, hand cut chips, dressed rocket Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (Supplementary charge £4.00)			(GFA) (GFA)

Vanilla ice cream, Amarena cherries	(V)	(VG)	(GFA)
Sticky toffee sundae	(V)		
Pear and gooseberry crumble, Scottish tablet ice cream	(V)		
Vanilla panna cotta, berry compote, Biscoff crumb			(GFA)

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