

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
Marchbank's cornbread, Lockerbie cheddar cheese custard, truffle oil	£6.25

Starters

Soup of the day made with fresh market produce served with homemade toasted focaccia	(GFA) £6.95
Fillet of smoked haddock and confit leek gratin, crispy potato, poached egg	(GFA) £10.50
North Atlantic prawns, Marie rose sauce, cornbread, shredded iceberg lettuce, cucumber and tomato salad	(GFA) £11.95
Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg	(GFA) £10.50
Deep fried brie wrapped in panko breadcrumbs, strawberry, balsamic and basil jam	(V) £9.50
Scottish smoked salmon, pickled beetroot, fresh radish, Goma dressing, toasted sourdough	(GFA) £13.50
Salt and chilli crispy calamari, satay mayo, pickled fried chilli	£11.95
Jalapeño poppers stuffed with cream cheese, wrapped in bacon, hot honey, jalapeño ranch	(GFA) £11.95
Mozzarella and beef tomato caprese salad, pickled beetroot, crispy onions, balsamic and olive oil	(V) (GFA) £9.95

Pasta

Tortiglioni Amatriciana (pasta tubes, Italian bacon, onions, chilli, garlic, tomato and basil sauce)	(GFA) £16.50
Hot smoked salmon, samphire and fresh pasta sheets tossed in chilli and garlic butter topped with ricotta	(GFA) £21.50
Rigati pasta, Nduja sausage, tiger prawns, green beans, in a tomato & white wine sauce finished with cream and parmesan	(GFA) £19.50
Porcini mushroom panzerotti in sage and flaked almond butter with button mushrooms and parmesan cheese finished with truffle oil	(V) £16.50

*****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

Loin of local venison, spring greens, pate crostini, potato terrine, red wine jus	(GFA) £24.50
Pan seared tataki duck breast, salt and chilli onions, dauphinoise potatoes, Asian broth	£23.50
Seabass, chilli and garlic potato croquette, lemon and parsley sauce, tender stem broccoli	(GFA) £23.50
Baked monkfish and scallop thermidor, brioche crumb, white turnip, sauteed new potatoes	(GFA) £24.50
Chargrilled Blackgate pork chop, cherry BBQ sauce, fresh greens, sauteed new potatoes	(GFA) £21.50
Roast chicken breast, with haggis bon bons, carrot puree, roasted carrots and a whisky & Dijon mustard cream sauce	(GFA) £19.95
Grilled chicken breast teriyaki sizzler with mushroom, onions, capsicum peppers, skinny fries	(GFA) £19.95

From the Char Grill

8oz Flat iron Steak	(GFA) £24.95
Thick hand cut 14oz Sirloin Steak	(GFA) £31.50
8oz fillet steak	(GFA) £31.50
Surf n Turf Beef fillet tail and king prawns	(GFA) £29.95

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

Side Orders

Skinny fries	4.50	Onion rings	4.50	Garden salad	4.50
Hand cut chips	4.50	Sauteed vegetables	4.50	Tomato, onion salad	4.50
Truffle parmesan fries	5.50	Roasted carrots, balsamic glaze	4.50	Sautéed Mushrooms	4.00
		Dauphinoise potatoes	5.00		

Head Chef: Ashley Rainbow
Sous Chef: Bryan Green

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

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