

Appetiser while you wait for your main course

(Select as many as you like)

Balsamic Onions	(GFA) £4.50
Kalamata olives	(GFA) £5.50
Sourdough pizzetta, garlic olive oil, baby mozzarella, balsamic dressed rocket	£7.25
Sourdough pizzetta, nduja, mascarpone, dressed rocket	£7.25

Starters

Soup of the day made with fresh market produce served with homemade toasted focaccia	(GFA) £8.95
Fresh crab, fried brioche, lemon crema, Manchego cheese shavings	(GFA) £12.50
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, crushed avocado, grapefruit with a miso dressing and toasted sourdough	(GFA) £13.50
Salt and chilli crispy calamari, satay mayo, pickled fried chilli	£11.95
Sourdough bruschetta, roasted red pepper paste, fiery pickled beetroot and goat's cheese with walnut salad	(V) (GFA) £10.50
Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce	£10.50
Porcini mushroom panzerotti in sage and flaked almond butter with button mushrooms and parmesan cheese finished with truffle oil	(V) £9.50

Head Chef: Ashley Rainbow
Sous Chef: Bryan Green

*****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

King prawn spaghetti aglio e olio, olives, sun blushed tomatoes, spinach	(GFA) £19.50
Nduja Carbonara Pancetta, rigatoni, nduja sauce, finished with mascarpone	(GFA) £18.50
West coast monkfish roasted on the bone in a tiger prawn and coconut curry with Jasmin rice	(GFA) £25.50
Pan seared tataki duck breast, salt and chilli onions, dauphinoise potatoes, Asian broth	£23.50
Baked scallop and cod loin thermidor, brioche crumb, white turnip, sauteed new potatoes	(GFA) £24.50
Lamb rump, olive oil and scallion mash, 10yrs aged balsamic, roasted vine tomatoes	(GFA) £27.50
Roast loin of pork stuffed with, black pudding, burned apple puree, pork jus, sautéed new potatoes	£23.50
Roast chicken breast, haggis bon bons, carrot puree, roasted carrots, whisky & Dijon mustard cream sauce	(GFA) £19.95
Grilled chicken breast teriyaki sizzler with mushroom, onions, capsicum peppers, skinny fries	(GFA) £21.50

From the Char Grill

8oz Flat iron Steak	(GFA) £26.50
Thick hand cut 14oz Sirloin Steak	(GFA) £32.50
8oz fillet steak	(GFA) £32.50
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
Dauphinoise potatoes	5.00	Sauteed vegetables	4.50	Tomato, onion salad	4.50
Truffle parmesan fries	5.50	Roasted carrots, balsamic glaze	4.50	Sautéed Mushrooms	4.00
Hand cut Chips	4.50				

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

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