

Menu B

£40.00

Starters

- Soup of the day made with fresh market produce with homemade toasted focaccia (GFA)
- Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg (GFA)
- Sourdough bruschetta, roasted red pepper paste, fiery pickled beetroot and goat's cheese with walnut salad (V) (GFA)
- Haggis cigars, sweet chilli dipping sauce (Vegan option available)
- Salt and chilli crispy calamari, satay mayo, pickled fried chilli

Main Courses

- Roast chicken breast, haggis bon bons, carrot puree, roasted carrots, (GFA)
- Nduja Carbonara** (GFA)
Pancetta, rigatoni, nduja sauce, finished with mascarpone
- Baked scallop and cod loin thermidor, brioche crumb, white turnip, sauteed new potatoes (GFA)
- Roast loin of pork stuffed with, black pudding, burned apple puree, pork jus, sautéed new potatoes
- Surf n Turf** (GFA)
Beef fillet tail and king prawns, served with dressed rocket and skinny fries
(£7 Supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (GFA)

Desserts

- Selection of homemade fruit sorbet** (GFA)
Strawberry & basil, Mango
- Homemade sticky toffee pudding, macadamia vanilla ice cream, toffee sauce (V) (GFA)
- White chocolate panna cotta, berry compote, Biscoff crumb (GFA)
- Cheese plate** (V) (GFA)
Lockerbie cheddar, selection of British cheese, chutney and crackers

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

Please note that for efficiency and speed of service we will provide one itemised bill per table (up to 14 guests per table) and the organiser/designated person will be responsible for settling the bill in full at the conclusion of the meal (we are able to do multiple card transactions if more than one card used) For larger bookings over 14 guests, we can provide a bill per table and settle each table separately at the end of the meal.

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