



Party Menu C

£45.00

Starters

- Soup of the day made with fresh market produce with homemade toasted focaccia (GFA)
- Deep fried brie wrapped in panko breadcrumbs, strawberry, balsamic and basil jam (V)
- Scottish smoked salmon, crushed avocado, grapefruit with a miso dressing and toasted sourdough (GFA)
- Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion, Nith Valley poached egg (GFA)
- Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce

Main Courses

- West coast monkfish roasted on the bone in a tiger prawn and coconut curry with Jasmin rice (GFA)
- Grilled chicken breast teriyaki sizzler with mushroom, onions, capsicum peppers, skinny fries (GFA)
- Pan seared tataki duck breast, salt and chilli onions, dauphinoise potatoes, Asian broth
- King prawn spaghetti aglio e olio, olives, sun blushed tomatoes, spinach (GFA)
- Thick hand cut 14oz Sirloin Steak served with dressed rocket and hand cut chips (GFA)
(£8 Supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (GFA)

Desserts

- Homemade sticky toffee pudding, macadamia vanilla ice cream, toffee sauce (GFA)
- Vanilla baked Alaska, limoncello curd
- Chocolate Cremieux, black cherry sorbet, nut praline
- Luxury Ice cream selection** (GFA)
Chocolate, Tablet, Strawberry, Vanilla, Very berry, Mint choc-chip (Please select 2 scoops)
- Cheese plate** (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.