

Starters

Chefs Soup of the Day £5.50

gluten free bread roll (ask server)

Prawn and Smoked Salmon Cocktail £8.50

marie rose sauce, lemon twist, sour, smoked paprika

Chicken Liver Parfait £7.25

red onion marmalade, toasted gluten free bread

Duo of Melon £6.95 V VE

berry compote, strawberry and lime syrup, refreshing raspberry sorbet

Maple Whipped Feta Cheese £7.50 V

beetroot textures, pear puree, pickled walnuts

Posh Mushrooms on Toast £7.25 V VE

wild mushrooms infused with garlic and basil, toasted bread

Hetland St Jacques £13.95

king scallops and tiger prawns cooked in a white wine and herb cream, Lockerbie cheddar mash, herb glaze

Mains

Slow cooked Gigot of Lamb £15.95

arran mustard mash, roast root vegetables, mint and redcurrant jus

Solway Coast Fish Pie £16.50

smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar mash

Chicken & Thai Red Coconut Curry £15.50

chilli and lime basmati rice, spiced onion fritter (vegetarian option available £13.50)

Chargrilled Breast of Chicken topped

with Brie & Cranberry £15.95

garlic and spring onion cream, chefs potatoes and vegetables

Pan Seared Sea Bream £17.50

sauté new potatoes, wilted greens, caper butter

Slow Cooked Diced Beef £14.50

seasonal vegetables, creamed potato

Breast of Chicken £15.50

creamed potato, seasonal vegetables, peppercorn sauce

Chargrilled Sirloin Steak £26.95

8oz steak, grilled mushrooms, tomato, fries

Chargrilled Fillet Steak £29.95

8oz steak, grilled mushrooms, tomato, fries

Chargrilled Butterfly Breast of Chicken £14.95

grilled mushrooms, tomato, fries

ADD SAUCE £2.95

peppercorn / red wine gravy / garlic butter

Desserts

Luxury Chocolate Fudge Cake £6.95

vanilla ice cream, caramel sauce

Berry Sundae £7.50

fudge crumb, berry compote, honeycomb ice cream, chantilly cream

Toffee Pavlova £6.95

chantilly cream, condensed caramel, chocolate and toffee sauce

Salted Caramel & Belgian Chocolate Ganache £6.95

biscuit

Trio of Ice Cream £6.95

vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream. choice of sauces – toffee, chocolate, raspberry

Cheese Platter £8.50

mature cheddar, brie, blue murdoch, oatcakes, grapes, fruit chutney

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus