

STARTERS

Galloway Haggis Scotch Egg / Garlic Aioli / Pickled Red Cabbage	7.50
Breaded Brie / Blueberry Compote / Pickled Shallot	6.50
Mussels / Garlic Butter / White Wine / Toast	7.50
Asparagus / Mint Yoghurt / Halloumi / Tahini / Black Onion Seed Dressing / Pomegranate	7.50
Heritage Tomato Salad / Olive Tapenade / Crostini / Black Garlic / Ricotta	7.00
Korean Chicken Wings / Gochujang Sauce / Spring Onions	7.00
Scallops / XO Sauce / Miso & Lime Aioli / Pak Choi / Sesame Seed Cracker	9.50

MAINS

Chicken Kyiv / Macaroni Cheese / Buttered Greens	16.50
Duck / Potato Terrine / Caramelised Onion Puree / Brambles / Braised Shallot	19.00
Beef Burger / Applewood Smoked Cheddar / Beer Onions / Bacon / Mayo / Fries	14.00
Steak of the Day / Chunky Chips / Truffled Tomato & Shallot Salad	24.00
Pork Belly / Romesco Sauce / Green Beans / Honey Roasted Carrots & Fennel	16.00
Seabass / Nduja Prawns / Lemon & Pea Risotto	16.00
Salmon / Horseradish Mash / Courgette Sauce / Tenderstem Broccoli	17.00
Seafood Linguine / Clams / Mussels / Prawns / Garlic / Chilli / White Wine Cream Sauce	15.50
Carrot & Spelt Risotto / Creme Fraiche / Pumpkin Seeds / Roast Squash	14.00
Mediterranean Vegetable Aglio e Olio / Linguine / Courgette / Pepper / Fennel	13.00

SIDES

Steak Cut Chips / Skinny Fries / Parmesan Loaded Fries	3.00 / 2.50 / 4.50
Beer Battered Onion Rings	2.50
Buttered Green Vegetables	3.00
Macaroni Cheese	3.50
Peppercorn Sauce / Blue Cheese Sauce / Diane Sauce	2.50

DESSERTS

Chocolate Fondant / Raspberry Sorbet	7.00
Sticky Toffee Pudding / Butterscotch Sauce / Salted Caramel Ice Cream	6.50
Banana Split / Banana Sorbet / Strawberry Sorbet / Chocolate Sauce / Strawberries	6.50
Rhubarb & White Chocolate Baked Alaska Tart / Rhubarb Sorbet	7.00
Creme Brûlée / Strawberry Compote / White Chocolate Cookie	6.50
Sorbet Selection	5.50

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request