

The Back Street

SNACKS

Gordal Olives / Orange Dressing	4.5
Homemade Bread of the Day / Flavoured Butter	4.5

STARTERS

Galloway Haggis Scotch Egg / Garlic Aioli / Watercress Salad	8
Breaded Brie / Gooseberry Jam / Blueberry Balsamic / Pickled Shallot	7.5
Pigeon / Celeriac & Miso Barley / Duck Fat Crumb / Pickled Apple / Sage	11
Tuna Carpaccio / Baby Gem / Avocado / Caesar Aioli	9.5
Creamy Garlic Mushrooms on Toast / Poached Egg / Pangrattato	8.5
French Onion Soup / Gruyere Crouton / Chives	7
King Prawn Arancini / Salsa Rossa	8.5

MAINS

Chicken Kyiv / Garlic Butter / Macaroni Cheese / Buttered Green Vegetables	17.5
Beef Onglet / Stilton & Chive Sauce / Truffled Potato Wedges / Watercress	20
Guinea Fowl Balmoral / Caramelised Turnip / Bombay Potatoes / Whisky Sauce	18.5
Duck Breast / Pomme Puree / Red Cabbage / Endive / Red Wine Bramble Jus	24
Braised Lamb Neck / Butterbean & Garlic Mash / Romanesco Cauliflower / Dukkah	18
Rigatoni alla Vodka <i>(ADD SMOKED SALMON FOR £5)</i>	11
Roasted Carrots / Butterbean & Garlic Mash / Sage & Hazelnut / Hot Honey	15.5
Parisienne Gnocchi / Mustard Broth / Butternut Squash / Shimeji Mushroom	17
Battered Haddock / Tartare Sauce / Mushy Peas / Triple Cooked Chips	15
Mussel Casarecce / Sea Purslane / Sea Beet / Dill	16.5
12oz Salt Aged Sirloin Steak / Watercress Salad / Triple Cooked Chips	28
32oz Porterhouse / Truffled Potato Wedges / Peppercorn Sauce <i>(TO SHARE)</i>	60

SIDES

Triple Cooked Chips / Parmesan Truffle Wedges	4 / 6
Beer & Vodka Battered Onion Rings	4
Chicken & Chorizo Macaroni Cheese <i>(SMALL / LARGE WITH FRIES)</i>	5.5 / 16
Bombay Potatoes	4.5
Green Beans / Curry Butter / Sunflower Seeds	4
Peppercorn Sauce / Blue Cheese Sauce / Diane Sauce	3

DESSERTS

“Mars Bars” Baked Alaska / Caramel / Chocolate Ice Cream / Meringue	7.5
Sticky Toffee Pudding / Butterscotch Sauce / Vanilla Ice Cream	7.5
Lemon Panna Cotta / Rose & Hibiscus Syrup / Pistachio	7.5
Tarte Tatin / Mascarpone Ice Cream	7.5
White Chocolate Rice Pudding / Blueberry Compote	7