



SAMPLE JULY LUNCH MENU

Dalry's Elderflower & Strawberry Fizz 7

Marinated Olives 4 | Focaccia, Marmite Butter 3.50 | Padron Peppers, Romesco 4

Cumbrae Oysters, Pickled Ginger & Chilli Dressing, Lime 3.50 Each / 3 for 10

Starters

Cream Of Mushroom & Tarragon Soup 5

Clachan Haggis Scotch Egg, Pub Piccalilli 7

Harissa Glazed Mackerel, Chermoula, Tabbouleh, Smoked Aubergine & Tomato Puree 7.50

Wild Rabbit & Smoked Ham Rillettes, Pickled Girolles, Golden Raisins, Wood Sorrel & Black Garlic 8

Goat's Cheese & Sun Dried Tomato Raviolo, Rocket, Salsa Verde & Focaccia Crumb 9

Light Lunches

Ox Cheek On Dripping Toast, String Fries & Buttered Dullarg Duck Egg 11

Crispy Chicken 'BLT' Ciabatta, Skinny Fries & Salad 11

Fish Finger & Tartare Sandwich, Skinny Fries & Salad 11

Chargrilled Halloumi Wrap, Chilli & Coriander, Sweet Potato Fries & Salad 11

Mains

North Sea Hake, Jersey Royals, Crab, Baby Gem, Bisque & Samphire 20

Dry Aged Pork Ribeye, 'Nduja, Pea & Broad Bean Cassoulet, Pickled Fennel, Chive Breadcrumbs 17

Pappardelle Pasta, Braised Venison Shank Ragù, Parmesan & Green Sauce 15

Fried North Sea Haddock & Pub Chips, Tartare Sauce, Minted Mushy Peas 15

Clachan Burger, Beer Braised Onions, Swiss Cheese, Pickles & Rosemary Salt Fries 16

BBQ Tandoori Cauliflower, Bombay Baby Potatoes, Pickled Cucumber, Hazelnut Dukka 14

Desserts

Burnt Basque Cheesecake, Garden Rhubarb 7.50

Glenkens Wildflower Honey Tart, Greek Yoghurt & Raspberries 8.50

Sticky Toffee Pudding, Toffee Sauce, Caramelised Banana, Vanilla Ice Cream 7

Blackboard Cheeses, Ice Creams & Sorbets

If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.