



SAMPLE EVENING MENU

Marinated Olives 2.50 | Pub Pork Scratchings 2.50 | Focaccia, Olive Oil & Balsamic 3
Caledonian Oysters, Pickled Ginger & Lime 2.75 Each / 3 for 7.50

Starters

Slow Cooked Ox Tongue, Dripping Toast, Charred Onion & Winter Chanterelles 7.50
Kircudbright Scallops, Soy Pig Cheek Farci, Cucumber Kimchi 11
Twice Baked Carrick Cheese Soufflé, Pickled Walnut, Chive 7
Charred Scottish Squid, Romesco, Fennel, Samphire & Orange 8
Clachan Haggis Scotch Egg & Piccalilli 6.50

Mains

Scotch Beef Blade, Creamed Potato, Beef Fat Swede, Curley Kale, Crispy Onions 18
North Sea Cod, Cauliflower, Squid Ink Risotto, Monks Beard, Parsley & Hazelnut Verde 18
Veal Escalope, Upper Dullarg Duck Egg, Caper Beurre Noisette, Spinach, Parmesan Potato Terrine Chips 17
Dry Aged Pork Rib Eye, Mash, Mussels, Bacon, Sage & Cider Cream 16.50
Galloway Venison, Potato Terrine, Pickled Red Cabbage, Burnt Onion, Black Garlic & Sherry Vinegar 19.50
Ground Rump Steak Burger, Swiss Cheese, Bacon, Pickles, Sauce & Triple Cooked Chips 15
Fried North Sea Haddock & Chips, Tartare Sauce & Minted Peas 14.50
BBQ Butternut, Harissa Chickpeas, Fennel, Smoked Pepper Hummus, Cavolo Nero 12.50
Marinated Halloumi & Charred Pineapple Burger, Green Chilli & Lime Slaw, Sweet Potato Fries 14

Desserts

Whisky Bavarois, Honeycomb, Raspberry & Lemon Balm 7
Burnt Basque Cheesecake, Forced Rhubarb Compote 6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50
Chocolate Delice, Hazelnut, Cherry & Mascarpone 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.