



SAMPLE MARCH SUNDAY LUNCH MENU

Olives, Cucumber Sorbet 4 | Focaccia, Roast Garlic Butter 3.50 | Venison Sausage Roll 3.50
Cumbrae Oysters, Pickled Ginger & Coriander, Lime 3.50 Each / 3 for 10

Starters

Clachan Haggis Scotch Egg, Pub Piccalilli 7
Wood Pigeon, Shallot Tarte Tatin, Jerusalem Artichoke, Wild Garlic & Pickled Chanterelles 8
Kircudbright Landed King Scallops, Pork Belly, Celeriac, Apple & Salty Fingers 12
Butternut & Ricotta Ravioli, Spinach, Pine Nuts, Brown Sage Butter & Parmesan 7
Peat Smoked Haddock & Cheddar Soufflé, Cullen Skink 8.50

Roasts

Roast Topside Of Scotch Beef, Roasties, Yorkshire Pudding & Seasonal Garnish 16
Roast Chicken Supreme, Roast Potatoes & Seasonal Garnish 16
Roasted Scotch Pork Belly, Apple Sauce, Roasties, Yorkshire Pudding & Seasonal Garnish 16

Mains

Chargrilled Red Mullet, Crab & 'Nduja Veloute, Monk's Beard, Toasted Almonds 20
Dry Aged Pork Ribeye, Puy Lentils & Pancetta, Cavolo Nero, Baby Carrots, Green Sauce 17
Kohlrabi & Goats Cheese Roulade, Sprouting Broccoli, Black Garlic, Beetroot 16
Ground Rump Cheese Burger, Bacon, Pickles, Sauce, Rosemary & Garlic Salt Fries 15
BBQ Tandoori Cauliflower, Bombay Potatoes, Pickled Cucumber, Hazelnut Dukkha 14
Fried North Sea Haddock & Triple Cooked Chips, Tartare Sauce, Minted Mushy Peas 15

Desserts

Dark Chocolate Dome, Blood Orange Curd, Honeycomb 8
Burnt Basque Cheesecake, New Season Forced Rhubarb 7.50
Glazed Lemon Tart, Meringue & Yoghurt 8
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.