



..... DINNER MENU

STARTERS

SOUP OF THE DAY | £6.00
freshly made

HOT SMOKED SALMON & HENDRICK'S
GIN SMOKED SALMON | £9.00
*with a lemon and lime mascarpone
and rye bread (GF on request)*

PEA AND SPINACH ARANCINI | £7.00
with a cranberry and mango jam (V)

GRILLED GOATS CHEESE | £7.00
*beetroot, red onion and tandoori salsa
on a truffle crostini (GF on request)*

ASPARAGUS, WRAPPED IN SMOKED
AYRSHIRE BACON | £7.50
*topped with a poached hens egg and
Hollandaise sauce (V on request)*

SMOOTH DUCK LIVER PARFAIT | £7.00
with cranberry and raisin artisan biscuits

MAIN COURSES

ROAST OF THE DAY | £19.50
with seasonal vegetables & potatoes

SUPREME OF CHICKEN IN A
PANKO CRUMB | £19.50
*with rice noodles, spring onions,
beansprouts and a Katsu curry sauce*

GRILLED BORDERS BEEF RUMP STEAK | £22.50
*Portobello mushroom with sauté onions, skinny
fries and a creamy black peppercorn sauce*

STEAMED FILLET OF COD | £21.00
*In a lemon & white wine sauce, tenderstem
broccoli and saffron potatoes*

SHIN OF BEEF STEAK | £19.50
Bolognese ragout, rigatoni and parmesan

HARRISA FLAVOURED KALE & BUTTERNUT
SQUASH STRUDEL | £18.50
Sweet potato Lyonnaise and a red pepper sauce

AFTERS

TRIO OF CHOCOLATE MOUSSE | £8.00
and a strawberry compote

LEMON BRULEE SLICE | £8.00
*On a biscuit crumb with a blood
orange sorbet*

RHUBARB FRANGIPANE TART | £8.00
Served warm, with double cream

RASPBERRY RIPPLE ICE-CREAM
SUNDAE | £8.50

SELECTION OF CHEESE & BISCUITS | £8.50