



SAMPLE OCTOBER LUNCH MENU

Dalry's Elderberry Fizz | Aperol Spritz | Rhubarb & Ginger Fizz 7
Marinated Olives 2.50 | Pub Pork Scratchings 2 | Focaccia, Olive Oil & Balsamic 2.50
Cumbrae Oysters, Tabasco & Lemon 2.50 Each / 3 for 7

Starters

Wood Pigeon, Brambles, Black Pudding, Caramelised Swede, Devilled Gravy 7.50
Haggis Scotch Egg, Beer Pickled Onion, Curry Aioli 6.50
Chargrilled North Sea Squid, Heirloom Tomatoes, Samphire, Caper Verde 8
Heritage Beetroot, Goats Cheese Hummus, Bramley Apple & Walnut 6.50

Light Lunch

Steamed Shetland Mussels, Red Onion, 'Nduja & White Wine, Focaccia 7.50
Black Pudding, Chorizo & Spring Onion Potato Hash, Fried Duck Egg 8
Fish Finger & Tartare Sandwich, Triple Cooked Chips & Salad 8.50
Steak & Onion Ciabatta, Triple Cooked Chips & Salad 10.50
Crispy Halloumi Wrap, Chilli, Spring Onion & Coriander, Sweet Potato Fries & Salad 9

Mains

Dry Aged Grilled Pork Ribeye, Charred Hispi, Smoked Pancetta, Sage & Onion, Charcuterie Sauce 16.50
Confit Duck Leg, Goats Cheese & Apricot Croquette, Pickled Red Cabbage, Black Garlic, Pea & Rosemary 16
Chunky North Sea Cod, Shetland Mussels, Chorizo, Cider & Leeks 17
Clachan Burger, Bacon, Rainton Tomme Cheese, Braised Onions, Burger Sauce & Dripping Chips 13.50
Fried North Sea Haddock & Chips, Tartare Sauce & Minted Peas 14
Butternut Risotto, Soy Pumpkin Seeds, Girolle Mushrooms, Tenderstem, Crispy Sage, Pickled Squash 14

Desserts

Dark Chocolate Nemesis, Cherries & Mascarpone 7
Set Buttermilk Cream, Spiced Plums & Ginger Crumb 6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50
Blackboard 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.