



JULY SAMPLE LUNCH MENU

Dalry's Elderflower Fizz | Aperol Spritz | Rhubarb & Ginger Fizz 6.50
Marinated Olives 2.50 | Pork Scratchings 2 | Focaccia, Olive Oil & Balsamic 2.50
Baked Ayrshire Oysters, Harissa Butter & Lime 2.50 Each / 3 for 7.50

Starters

Haggis Scotch Egg, Beer Pickled Onion, Curry Aioli 6.50
Heritage Tomato, Buffalo Mozzarella, Baby Gem & Basil, Garlic Croutons 7.50
Harissa Lamb Shoulder, Pomegranate Cous Cous, Smoked Yoghurt 7
Kirkudbright King Scallops, Garlic & Ginger Butter, Fennel & Coriander 9.50

Light Lunch

Shetland Mussels, Garlic & White Wine, Parsley, Focaccia 7
Black Pudding, Chorizo & Spring Onion Hash, Fried Duck Egg 8
Smoked Mackerel, Pickled Beetroot, Watercress, New Potato & Horseradish 8
Fish Finger & Tartare Sandwich, Triple Cooked Chips & Salad 8.50
Roast Topside Of Beef & Onion Ciabatta, Triple Cooked Chips & Salad 8.50
Crispy Halloumi Wrap, Chilli, Spring Onion & Coriander, Sweet Potato Fries & Salad 8.50

Mains

Cider Brined Pork Ribeye, Charred Hispi Cabbage, Smoked Pancetta & Onion, Gremolata Butter 16
Orzo, Green Garden Herbs, Crispy Duck Egg, Black Crowdie, Radish 13
Confit Duck Leg, Pickled Red Cabbage, Goats Cheese Croquette, Black Garlic & Peas 15
Chunky North Sea Cod, Mussels, Chorizo, Samphire, Spring Onion & Chervil 16.50
Clachan Burger, Smoked Bacon, Rainton Tomme Cheese, Braised Onions, Burger Sauce & Dripping Chips 13
Beer Battered North Sea Haddock, Triple Cooked Chips, Tartare & Minted Mushy Peas 13

Desserts

Dark Chocolate Nemesis, Cherries & Mascarpone 7
Set Buttermilk Cream, Stewed Garden Rhubarb & Ginger Crumble 6.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6
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.