



EVENING & WEEKEND MENU

Pub nibbles

Kalamata Olives 2 | Pork crackling 1.50 | Real ale pickled egg 1.25 | Curried peanuts 1.50

Pigs in blankets, burnt apple purée 3

Starters

Today's soup, handmade roll, butter 4 (v)

Peat smoked haddock cullen skink, crusty bread 6 / 9

Ham hock & game bird terrine, celeriac, burnt apple purée, earth's crust sourdough toast 6

Sriracha glazed hot jumbo king prawns, fennel & green chilli slaw, coriander 7 (gf)

Grilled goats cheese, mulled wine pear, pickled golden beetroot, chicory, hazelnut 6.50 (v) (gf)

Glenkens 'venison haggis' scotch duck egg, pub brown sauce, bacon crisp soldier 6

Mains

Blackface mutton shoulder, roast garlic and rosemary risotto, swiss chard, parsnip, red wine sauce 15 (gf)

½ Plaice on the bone, crushed potatoes, potted shrimp butter, parsley, braised leek 14.50 (gf)

Pink duck breast, duck fat potato terrine, squash purée, pak choi, shallot, soy & ginger reduction 16.50 (gf)

Supreme of British chicken, fondant potato, cider creamed leeks, neep purée, crispy haggis, tarragon jus 14

Braised beef cheek, horseradish mash, kale, carrot, crispy ox tail, pancetta & button onion 15

Roasted squash risotto, sage, walnuts, blue murder cheese 13 (v) (gf)

Classics

Forest estate venison pie, creamed potatoes, braised red cabbage & apple, carrot, red wine gravy 14.50

Fish & chips, crispy battered Scottish haddock, house cut chips, marrowfat peas, tartare, lemon 12.50

10oz Ballard's butcher sirloin steak, triple cooked chips, tomato, confit mushroom, beurre de Paris butter 21 (gf)

Handmade chuck & brisket beef burger, bacon, cheddar, house chips, burger sauce, gem & tomato 12.50

Ayrshire bacon chop & black pudding, pub piccalilli, glenkens duck egg, house cut chips, tomato 12 (gf)

Indonesian vegetable curry, coriander & spinach, sticky jasmine rice (gf) flatbread 12 (vg)

If you have any allergies please inform a member of staff as we can adapt many dishes. 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. Chips are cooked in beef dripping, but can be cooked in vegetable oil.



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Lighter lunch

- Haggis, clapsnot potatoes, pepper sauce 6
- Venison sausage & melted onion ciabatta, pub brown sauce 8.50
- Barony smoked salmon, cucumber, lemon mayonnaise sandwich 7
- Eden chieftain cheddar & branston pickle sandwich 6.50 (v)
- Chicken & bacon 'BLT' ciabatta 8
- Fish finger & tartare sandwich, mushy peas 7
- House cooked Ayrshire ham & piccalilli sandwich 6.50

Sandwiches are served on white or brown malted bloomer with mixed leaf & house chips

Sides

- Braised red cabbage & apple 3
- Carrot and swede crush, black pepper 3
- Sesame pak choi, soy & ginger 3.50
- Beer pickled onion rings 2.50
- Buttered new potatoes 2.50
- Leafy mixed salad 2.50 | Beef dripping chips 2.50
- Sweet potato fries 2.50 | Peppercorn sauce 2.50

Desserts

- Dark chocolate delice, berries, honeycomb, meringue 6.50 (gf)
- Sticky toffee pudding, toffee sauce, vanilla ice cream 6
- Treacle tart, brandy apple cider cream, candied walnut 6.50
- Caramelised vanilla rice pudding, salted caramel ice cream 6 (gf)
- Scottish cheeses of the day, chutney, celery, mixed crisp breads 7.50
- Selection of house made ice creams & sorbets (vg) 1.25 per scoop

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