



EVENING & WEEKEND MENU

MARCH

Pub nibbles

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

House aperitif

Rhubarb & Ginger Fizz 7

Starters

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

Scottish mussels, shallot, garlic & white wine, parsley (gf) crusty bread 7

Wood pigeon & ham hock terrine, celeriac remoulade, watercress, earth's crust sourdough 6

Peat smoked haddock & polenta fishcake, leek, parmesan, sauce gribiche 6.50

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

Grilled fig & goats cheese, honeyed walnut, apple, chicory, port 6.50 (v) (gf)

Mains

Chicken supreme, fondant potato, white wine leeks, neep purée, split tarragon jus (gf) crispy haggis 14.50

Braised blackface lamb, rosemary & garlic risotto, gremolata, rainbow chard, lamb sauce 15 (gf)

Kendoon Loch rainbow trout, spring onion potato, brown shrimp, sprouting broccoli, wild garlic 14.50 (gf)

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

Miso roasted tenderstem broccoli, satay tofu, charred lime, fragrant rice, peanut, red chilli & coriander 13 (vg)

Beef cheek, horseradish potato, glazed carrot, kale, pancetta & baby onion, ox sauce 16.50 (gf)

Classics

Clachan brisket burger, confit onions, bacon, emmental cheese, shallot & gherkin sauce, house chips 12.50

Forest estate venison bourguignon pie, mash, braised red cabbage, glazed carrot, red wine gravy 14.50

Ayrshire bacon steak, piccalilli, glenkens duck egg, black pudding, house chips, roast tomato 12

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

10oz Ballard's sirloin steak, triple cooked chips, vine tomatoes, rocket & parmesan, clachan steak butter 21 (gf)

Marinated crispy halloumi & aubergine burger, sriracha relish, fennel slaw, sweet potato fries 12.50 (v)

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
- Ballards award winning pork sausage, confit onion & english mustard ciabatta 7
- Barony smoked salmon, cucumber, lemon mayonnaise sandwich 7
- Eden chieftain cheddar & branston pickle sandwich 6.50 (v)
- BLT, bacon lettuce & tomato ciabatta 7
- Fish finger & tartare sandwich 7
- House cooked Ayrshire ham & piccalilli sandwich 6.50

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

Sides

- Sesame pak choi, soy & ginger 3.50
- Braised red cabbage & apple 3
- Carrot and swede crush, black pepper 3
- 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

- Banana parfait, dulce de leche, honey comb, salted popcorn 6.50 (gf)
- Sticky toffee pudding, toffee sauce, vanilla ice cream 6
- Flourless chocolate fondant, hazelnuts, raspberry, salted caramel ice cream 7 (min 12 minutes) (gf)
- Galloway honey & yoghurt panna cotta, forced rhubarb consommé, crumble 6.50
- Cheeses - blue murder, Galloway ewes, black crowdie, Arran herb, chutney, celery, mixed crisp breads 7.50
- House ice creams 1.25 per scoop - lemon curd, salted caramel, honeycomb, nutella (gf) raspberry sorbet (vg)

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