



EVENING & WEEKEND MENU

Pub nibbles

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

Crispy pigs head & pub piccalilli 3

Starters

Today's Soup, handmade crusty roll, butter 4 (v)

Haggis scotch egg, bacon crisp soldier, house brown sauce, watercress 6

Local wood pigeon, pickled brambles, Ayrshire black pudding, quails egg 7

Grilled goats cheese, beetroot, radicchio, pear, walnuts 6.50 (v) (gf)

Crispy squid, green chilli & fennel slaw, sriracha mayo, coriander 7

Handpicked Scottish crab, toasted sourdough, kachumber salad, bloody mary dressing 7

Mains

Supreme of British chicken, thyme fondant, creamed puy lentils, pancetta & savoy, leek, crispy ham 15 (gf)

Roasted skate wing, brown shrimps, samphire, lemon and caper brown butter, buttered maris peers 17

Braised beef cheek, horseradish mash, allotment kale, crispy oxtail, beef carrot, ox bourguignon sauce 16.50

Clachan local venison pie, creamed potatoes, braised red cabbage & apple, carrot 14

Pink duck breast, dauphinoise, butternut purée, tenderstem broccoli, cherry reduction 16.50 (gf)

Fresh tagliatelle of handpicked Scottish girolle mushrooms, spinach, creamed blue cheese & walnuts 15 (v)

Classics

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

Scotch Angus beef burger, smoked bacon, cheese, house chips, burger sauce, gem & tomato 12.50

Squash, coconut & red lentil curry, saffron rice, flatbread 12.50 (vg)

Ayrshire bacon chop, piccalilli, glenkens duck egg, house cut chips, tomato (gf) beer pickled onion rings 12

9oz Ballard rump cap steak, triple cooked chips, tomato, confit mushroom, whipped herb butter 18.50 (gf)

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
- Steak & onion ciabatta, watercress, triple cooked chips 8.50
- Smoked salmon, cucumber, lemon mayonnaise sandwich 7
- Eden chieftain cheddar & branston pickle sandwich 6.50 (v)
- Bacon, brie & cranberry panini 7
- Fish finger & tartare sandwich 7
- House cooked Ayrshire ham & piccalilli sandwich 6.50
- BBQ jackfruit ciabatta, sweet potatoes fries 8 (vg)

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
- Tenderstem broccoli, garlic & herb butter 3.50
- 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

- Handpicked elderflower panna cotta, meringue, raspberry sorbet 6 (gf)
- Sticky toffee pudding, toffee sauce, vanilla ice cream 6
- Treacle tart, chantilly cream 6.50
- Belgium chocolate delice, berries 6.50 (gf)
- Scottish cheeses of the day, quince jelly, celery, mixed crisp breads 7.50
- Selection of house made ice creams & sorbets (vg) 1.25 per scoop

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