



CHRISTMAS MENU

Starters

- Curried parsnip soup, handmade crusty roll, butter (v)
- Marinated duck leg spring roll, fennel & coriander slaw, chilli jam
- Confit mushrooms, garlic & parsley, potato scone, crispy egg (v)
- Beetroot & gin cured Kendoon trout, barony smoked salmon, celeriac & dill remoulade (gf)

Mains

- Butter roasted turkey breast, sage & onion, pigs in blankets, bread sauce
- Beef cheek, mash, tarragon carrot, root vegetable purée, pancetta & baby onions
- Pan seared salmon, potato rösti, spinach, poached egg, leek & bay sauce (gf)
- Butternut squash risotto, blue cheese, crispy sage, walnuts (v) (gf)

Desserts

- Clachan Christmas pudding & brandy sauce
- Chocolate delice, dulce de leche, yoghurt sorbet (gf)
- Galloway honey & whisky panna cotta, pinhead oat, raspberry
- Scottish cheese & biscuits

£19.50 for 2 courses, £25 for 3 courses

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.