



## **EVENING & WEEKEND MENU**

### **Pub nibbles**

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

### **Starters**

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

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

Local wood pigeon & ham hock terrine, celeriac remoulade, earth's crust sourdough toast 6

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, chicory, port 6.50 (v) (gf)

### **Mains**

Supreme of British chicken, fondant potato, white wine leeks, neep purée, tarragon jus (gf) crispy haggis 14.50

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

Roasted fillet of cod, mashed potatoes, leek, curried mussel cream 14.50 (gf)

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

### **Classics**

Clachan brisket burger, confit onions, bacon, 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, minted peas, tartare, lemon 12.50

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

Marinated crispy halloumi & aubergine burger, sriracha mayo, 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.



## **EVENING & WEEKEND MENU**

### **Lighter lunch**

- Haggis, claphot potatoes, pepper sauce 6
- Ballards award winning pork sausage & melting onion ciabatta, pub brown sauce 7
- Barony smoked salmon, cucumber, lemon mayo sandwich 7
- Eden chieftain cheddar & branston pickle sandwich 6.50 (v)
- Chicken & bacon 'BLT' ciabatta 8
- 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, chocolate mousse, dulce de leche, honey comb, salted popcorn 6.50 (gf)
- Sticky toffee pudding, toffee sauce, vanilla ice cream 6
- Galloway honey & whisky panna cotta, raspberry, pinhead oat 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

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.