



### JULY SAMPLE EVENING MENU

Dalry's Elderflower Fizz | Aperol Spritz | Rhubarb & Ginger Fizz 6.50  
Marinated Olives 2.50 | Pork Scratchings 2 | Focaccia, Olive Oil & Balsamic 2.50  
Baked Ayrshire Oysters, Harissa Butter & Lime 2.50 Each / 3 for 7.50

### Starters

Haggis Scotch Egg, Beer Pickled Onion, Curry Aioli 6.50  
BBQ Scottish Squid, 'Nduja, Haricot Bean & Tomato, Salsa Verde 7.50  
Kirkudbright King Scallops, Garlic & Ginger Butter, Fennel & Coriander 9.50  
Harissa Lamb Shoulder, Pomegranate Cous Cous, Smoked Yoghurt 7  
Heritage Tomato, Buffalo Mozzarella, Baby Gem & Basil, Garlic Croutons 7.50

### Mains

Cider Brined Pork Ribeye, Charred Hispi Cabbage, Smoked Pancetta & Onion, Gremolata Butter 16  
Scotch Lamb Rump, Potato Terrine, Burnt Onion, Tenderstem Broccoli, Anchovy & Red Chilli 18  
Orzo, Green Garden Herbs, Crispy Duck Egg, Black Crowdie, Radish 13  
Chunky North Sea Cod, Mussels, Chorizo, Samphire, Spring Onion & Chervil 16.50  
Confit Duck Leg, Pickled Red Cabbage, Goats Cheese Croquette, Black Garlic & Peas 15  
Braised Beef Blade, Creamed Potato, Spinach, Beetroot, Bone Marrow Crumb 16.50  
Clachan Burger, Smoked Bacon, Rainton Tomme Cheese, Braised Onions, Burger Sauce & Dripping Chips 13  
Beer Battered North Sea Haddock, Triple Cooked Chips, Tartare & Minted Mushy Peas 13  
Chargrilled Spiced Cauliflower, Mint & Coriander Couscous, Raisins, Almonds 12.50

### Desserts

Scottish Strawberry Pavlova, Elderflower Clotted Cream, Basil 7  
Dark Chocolate Nemesis, Cherries & Mascarpone 7  
Set Buttermilk Cream, Stewed Garden Rhubarb & Ginger Crumble 6.50  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6  
Blackboard Cheeses, Ice Creams & Sorbets

If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. 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.