



NOVEMBER SAMPLE MENU

Olives 2.50 | Pork crackling 1.80 | Curried peanuts 1.80 | Ale pickled egg 1.80
Dalry's elderberry fizz 6

Starters

Wood pigeon, black pudding, brambles, roasted swede, devilled gravy 6.50
Chargrilled Scottish squid, 'Nduja, tomato & haricot cassoulet, salsa verde 7
Haggis scotch egg, root remoulade 6.50
Soy & lime mackerel, fennel, green chilli & coriander 6
Twice baked cheddar soufflé, chive, pickled walnut 6.50

Mains

Blade of beef, buttery potato, root veg purée, crispy shallots, kale 16.50
Cod, leek & fennel, bacon, mussels & cider clotted cream 15
Venison loin, potato terrine, butternut, red cabbage, girolles, green peppercorn 17.50
Pork belly, mashed potatoes, crispy pig's cheek, celeriac, hispi cabbage 14.50
Roasted squash agnolotti pasta, sage, white wine & garlic, rocket, goats cheese 14
Lamb rump, merguez sausage & chickpea stew, coriander yoghurt 15.50
Angus burger, emmental, bacon, caramelised onion, clachan sauce, beef dripping chips 13
Scottish beer battered haddock, triple cooked chips, mushy peas, tartare sauce 13
Marinated halloumi & pineapple burger, green chilli slaw, sweet potato fries 13

Desserts

Pear tarte tatin, clotted cream 6
Berry pavlova, lemon curd, garden mint 6.50
Sticky toffee pudding, toffee sauce, vanilla ice cream 6
Dark chocolate delice, yoghurt sorbet, honeycomb 6.50
Blackboard cheeses, ice creams & sorbets

House chips are triple cooked in beef dripping, but can be cooked in rapeseed oil. 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.