

THE OAK

Main Menu

NIBBLES

SOURDOUGH BREAD <i>With garlic & mixed herbs butter, sun-dried tomato butter & salted butter. (v)</i>	£4.5
WHISKEY & MAPLE KILTED SAUSAGES <i>With wholegrain mustard mayo. (gf, df)</i>	£7.5
HAGGIS BON BONS <i>With a whisky peppercorn sauce.</i>	£7.5
MARINATED OLIVES (ve, gf, df)	£4.5

See drinks menu for full list of wines, cocktails & soft drinks.

STARTERS

GLAZED SCOTCH EGG <i>With a honey mustard cream.</i>	£10
DUCK SALAD CONFIT <i>Blood orange marmalade, spiced croutons, house vinaigrette (gf option)</i>	£10
NDUJA BRUSCHETTA <i>Whipped mascarpone, nduja, hot honey, oregano & lemon.</i>	£10
SWEETCORN RIBS <i>Twice cooked, manchego cheese, lime, cilantro dip (v, ve option, gf)</i>	£10
BBQ PORK & HALLOUMI TACOS <i>Slow-braised BBQ pork & grilled halloumi, with charred corn salsa, avocado & lime crema, & pickled red onion.</i>	£12.5

Upgrade your fries to Salt & Pepper, Sweet Potato, or Truffle & Parmesan for just £2 extra.

MAINS

DOUBLE STEAK SMASH BURGER <i>Smoked cheese, streaky bacon, lettuce, tomato, house relish, burger sauce & fries.</i>	£20	8OZ DRY-AGED ENTRECÔTE STEAK <i>Served with a flat cap mushroom, cherry vine tomatoes, fries, & your choice of peppercorn or chimichurri sauce. (gf)</i>	£35
CHARRED CORN & LIME RISOTTO <i>Whipped feta, crispy shallots & herb oil. (gf, v, ve option)</i>	£20	CAESAR SALAD <i>With grilled chicken, shaved Parmesan, focaccia croutons & streaky bacon. (gf option)</i>	£20
ASIAN GLAZED CHICKEN CONFIT <i>Pak choy, pickled cucumber, coconut & kaffir lime rice, soy ginger glaze. (df)</i>	£22.5	WOODLAND VEGETABLE LASAGNE <i>With wild mushrooms, roasted squash, Taleggio, truffle Parmesan cream & crispy sage. (v)</i>	£20
PAN ROASTED SALMON FILLET <i>With broad bean & mint purée, buttered baby potatoes, charred asparagus, samphire & a crispy seaweed crumb.</i>	£24.5	SLOW BRAISED BEEF CHEEKS <i>Confit garlic mash, roasted shallots, glazed carrot & stout jus.</i>	£27.5
PAD THAI <i>Rice noodles, peanut, pak choi, wild mushrooms, kimchi. Served with either king prawns or tofu (v option).</i>	£20	BEER BATTERED FISH FILLET <i>Mushy peas, tartar sauce & fries. (df option)</i>	£20

SUNDAY roast

2 courses £27.50 / 3 courses £37.50
See our Sunday roast menu or scan below.



EVERY SUNDAY FROM 12PM - 3PM

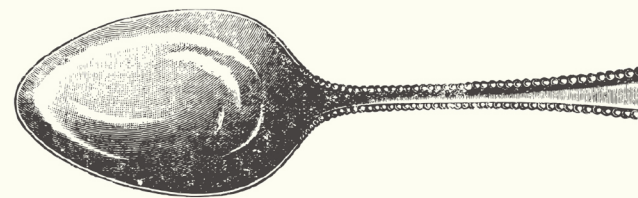
SIDES

FRIES	£4
SALT & PEPPER FRIES	£6
TRUFFLE & PARMESAN FRIES	£6
SWEET POTATO FRIES	£6
SEA SALT BATTERED ONION RINGS	£5
MIXED GREEN SIDE SALAD	£5
MIXED SEASONAL VEGETABLES	£5

(Please ask out team about gluten free options)



PAN ROASTED KING PRAWNS <i>With sambuca & saffron veloute, charred fennel, crispy capers & charred sourdough. (gf option)</i>	£12.5
HOT SMOKED SALMON & HORSERADISH TERRINE <i>With pickled cucumber, rocket salad & brioche toast. (gf option)</i>	£12.5
SOUP OF THE DAY <i>With warm sourdough bread. (v)</i>	£7.5



DESSERTS

STRAWBERRY & ELDERFLOWER PAVLOVA <i>Mascarpone cream & strawberry coulis (v)</i>	£10
TIRAMISU CHEESECAKE <i>Coffee anglaise, hazelnut ice cream</i>	£10
WHITE CHOCOLATE CRÈME BRÛLÉE <i>Passion fruit & coconut crumb (v)</i>	£10
CHOCOLATE BROWNIE <i>Served warm with miso caramel sauce & vanilla ice cream</i>	£10
STICKY TOFFEE PUDDING <i>Served warm with miso caramel sauce & vanilla ice cream</i>	£10
TRIO OF ICE CREAM <i>A choice of Strawberry, Vanilla, Chocolate, Tablet or Hazelnut, by Drummur Farm in Dumfries (gf)</i>	£7.5
SCOTTISH CHEESES <i>A selection of Clava Brie, Lockerbie Cheddar, and Strathdon Blue cheeses, served with biscuits grapes and chutney</i>	£12.5

Hotel guests on an inclusive package enjoy the following menu allocation.

2 courses £30 / 4 courses £47.50

FOOD ALLERGIES & INTOLERANCES - PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or are prepared in an area where nuts are present. - Menu version - 07/26