

Sunday Lunch

2 courses £22.50 / 3 courses £30.00

STARTERS

CHICKEN LIVER PARFAIT

Caramelised onion, pickled watermelon, sourdough

SLOW COOKED CRISPY DUCK LEG SALAD

Citrus dressing, mooli, radish, pomegranate (gf)

SOUP OF THE DAY

With warm sourdough bread (v)

TOASTED BRUSCHETTA

Heritage tomato, burrata, basil, prosciutto & balsamic (v)

MAINS

ROAST SIRLOIN OF BEEF

(Served pink) with homemade Yorkshire puddings & gravy

SLOW ROASTED CHICKEN

Served with sage & onion stuffing, kilted sausages & gravy

ROAST FILLET OF SCOTTISH SALMON

Prosecco & chive butter sauce

CHARRED SWEETHEART CABBAGE

Crispy onion, harissa, pickled carrot, carrot puree (v), (gfo)

All accompanied with rosemary & garlic roast potatoes, honey glazed carrots, cauliflower cheese, savoy cabbage & mashed potato.

DESSERTS

CHOCOLATE BROWNIE

Salted caramel, tablet ice cream

ICED WHITE CHOCOLATE PARFAIT

Cherry compote, sable biscuit

STICKY TOFFEE PUDDING

Butterscotch, vanilla ice cream

TRIO OF ICE CREAM

A choice of Strawberry, Vanilla, Chocolate, Tablet or Hazelnut, by Drummur Farm in Dumfries (gf).

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 be prepared in an area where nuts are present.

