

* * * **Starters** * * *

King Prawn Pil Pil

Sizzling peeled king prawns sautéed in olive oil, garlic & chillies
cooked in their own gratin dish.

£9.95

Local Butcher's Haggis & Black Pudding

Finished with a wholegrain mustard hollandaise.

£7.30

Boozy Chicken Liver Pate

Complimented with apple & apricot chutney & melba toast.

£6.75

Orton Grange Button Mushrooms

Coated in a white wine & garlic cream. **V**

£6.45

Thai Pork Twist

Marinated pork tenderloin in basil & coriander- Grilled on a mini skewer,
accompanied with a red Thai curry dip & flat bread.

£7.95

Crispy Salt & Pepper Squid

With garlic & lemon mayonnaise, on a smoked bacon, sun blushed tomato
& crouton salad.

£7.40

Twice Baked Gruyere Cheese & Sesame Seed Soufflé

served with a chive cream finished with rocket & walnut salad. **V**

£7.95

Seared Kirkcudbright King Scallops

Presented in a smoked haddock, pea & leak chowder
finished with crispy leeks.

£9.95

* * * Main Course * * *

All main courses are served with a selection of seasonal vegetables with the choice of either double dipped chips or today's potato option

Pan-Fried Loin of Venison

Accompanied by a mini black pudding & vegetable casserole, leak dumpling finished with a red wine jus.

£24.95

Fantails Chicken Tandoori Hanging Skewers

Fully loaded hanging skewer accompanied by lime coriander salsa, mango chutney & raita with skinny fries.

£15.95

Whole Braised Shoulder of Lamb

Rick stein's famous Italian recipe for hearty slow roasted, Peroni braised tender shoulder of lamb complimented with a port & cranberry glaze.

£20.95

Trio of Sausage

Cumberland, sweet chili & smoked maple sausages presented with mashed potato and port & onion gravy.

£15.95

Succulent Chicken Supreme

Stuffed with chorizo sausage & smoked cheddar, glazed with a garden herb velouté.

£15.95

Local Butchers Steak Pie

Tender pieces of Cumbrian beef encased in short crust pastry served with seasonal vegetables, homemade gravy.

£14.95

*** From the Grill ***

10oz Local Butchers Sirloin Steak

Cooked to your liking, complimented with onion rings & sautéed mushrooms

£20.95

8oz Lakeland Beef Fillet Steak

Cooked to your liking, sourced from the Eden valley, complimented with onion rings & sautéed mushrooms.

£26.95

Medallions of Beef Fillet Steak

Cooked to your liking, glazed with a medley of button mushrooms glazed in a red wine & sweet pepper sauce.

£28.95

The Naked Sporran

Featherblade of beef topped with a slice of haggis napped with a whisky & whole grain mustard sauce.

£20.35

Add a sauce to compliment your steak choose from: creamy peppercorn, whisky & wholegrain mustard or Diane.

£3.45

*** Seafood ***

Fillets of Sea Bass

Supplied by Bell's Fishmongers, presented with fennel & lime samphire, and chili, soy sauce & ginger.

£18.95

Trio of Fish

A trio of Salmon, Seabass & Monkfish glazed with a white wine cream sauce.

£18.95

* * * Vegetarian Dishes * * *

Traditional Italian Vegetable Lasagne

Mixed peppers, courgette, onion & tomato layered with verdi pasta & spinach sauce gratinated with fresh mozzarella presented with a crisp dressed salad. **V**

£15.35

Mediterranean Vegetable Risotto

Combining Arborio rice with sunbelt shed tomatoes, peppers, spinach, courgettes, white wine & creamy tomato risotto dusted with fresh parmesan. **V**

£15.35

Vegetable Penang Curry

An aromatic gluten free dish with cauliflower, green beans, mange tout and peppers presented on a bed of basmati rice. **VG**

£15.35

Vegetable Nut Roast

Mildly spiced roast of parsnips, carrot, potato, onion, mushrooms, spinach & mixed nuts infused with garlic and ginger topped with creamy goat's cheese complimented with a redcurrant jus. **V**

£15.35

* * * Extra Portions £3.45 * * *

Whisky & wholegrain mustard sauce

Chunky chips

Beer Battered Onion Rings

Sweet Potato Fries

Greek salad

Peppercorn sauce

Skinny Fries

Potatoes

Vegetables

Side salad

All Prices Are Inclusive Of 20% VAT for the government

All of our food is cooked fresh to order and sometimes there may be a wait, this is mostly at busy times!

Please be patient, as all good things come to those who wait!

We understand the dangers to those with severe allergies; if you are in any doubt or are not 100% happy with your dining experience please speak to the duty manager who will be able to help you.