

SUNDAY LUNCH MENU

STARTERS

Soup of the day - a hearty bowl of our fresh homemade soup £4.25

Farmhouse Pate - traditional coarse pate served with Cumberland relish
Scottish oatcakes and a salad garnish (1, 2) £5.95

Traditional Smoked Salmon - locally sourced smoked salmon
served with sourdough bread and butter and salad garnish (3, 2, 5) £6.95

Homemade Breaded Brie Wedges - Creamy brie coated in lightly
seasoned breadcrumbs, served with a beetroot chutney and salad garnish
(2, 4, 7) £6.95

*Please note that service from the carvery is immediate. Should guests
order from the kitchen then there will be a delay as meals are prepared
fresh to order. Please allow for this delay if some of your table have
ordered from the kitchen. Should you prefer a gluten free gravy with
your carvery please order this from your waiting staff*

MAIN COURSES FROM THE KITCHEN

Fish and Chips - a fillet of locally sourced haddock in our homemade beer
batter served with chips and peas (2, 5) £12.95

Whole tail Breaded Scampi - served with chips and peas (2, 3) £12.95

Fillet of Galloway Salmon - an oven baked salmon fillet served
with tarragon sauce, new potatoes and vegetables of the day £14.95
(5, 7)

Vegetable Nut Roast - a blend of root vegetables, mushrooms, spinach,
dried apricots, mixed nuts, herbs and spices, topped with goats cheese and
served with a beetroot chutney and buttered new potatoes £11.95
(1, 2, 4, 10, 11, 13)

CARVERY £11.95

A selection of three freshly cooked roasts - hand carved to order with your choice of fresh vegetables, potatoes and gravy

Gluten free gravy is available on request from the kitchen - Please order from staff prior to attending the carvery

CHILDREN'S MENU (UNDER 13'S) £6.95

We are able to offer children a smaller portion from the carvery or a choice from the following

Macaroni Cheese (2, 7, 9)

Scampi and chips (2, 3)

Bangers and Mash (2, 7) (GF and vegan sausages available)

All children's meals come with a complimentary vanilla ice cream with strawberry, chocolate or toffee sauce

DESSERTS £5.95

*PAVLOVA - a homemade meringue topped with fresh cream and either chocolate and hazelnuts or fresh fruit with a raspberry coulis
(V, GF) (4, 7, 10)*

*Bramley Apple, Cider and Butterscotch Sponge - moist golden sponge infused with cider, layered with a Bramley apple filling and topped with a rich, sticky butterscotch sauce served with custard
(2, 4, 7, 13, 14)*

*Hot Chocolate Fudge Cake - Total indulgence, served with cream or ice cream
(2, 4, 7, 13)*

Cream of Galloway ice cream - choice of vanilla, honeycomb or salted caramel served in a brandy basket with coulis (4, 7)

Add a little luxury - Double cream - £1.00 or C of G ice cream - £1.50

Tea £2.25

Filter Coffee £2.50

Cappuccino or Latte £2.75