

SOUP 6.50. with our daily changing homemade bread

Wild game scotch broth. Rosemary dumplings. / Leek & potato soup. Smoked chicken lardons.

SALMON 9.00

Pea pana cotta. Whisky cured salmon. Crème fraiche. Baby capers. Salad burnet. Seaweed crackers.

GOOSE 9.00

Crispy goose spring roll. Spring onion & cucumber spaghetti. Hoi sin sauce. gorse honey.

PIGEON 9.00

Warm salad of local estate woodpigeon. Salt baked beetroot. Stornoway black pudding. Apple fondant.

WOODCOCK 8.50

Pan seared woodcock breast. Rosti potato. Foie gras ballontine. Port wine gravy.

SOUFFLÉ 8.00

Lockerbie Cheddar cheese soufflé. Sauteed potatoes. Creamed onion soubise sauce.

SNIPE 9.00

Whole roast snipe. Liver crouton. Rowanberry jus. Game chips. Bread sauce. Venison chipolatas. Bacon.

MUTTON 9.00

Baked onion stuffed with slow cooked pulled local mutton. Smoked bone marrow crumb. Barley.

CAMEMBERT 7.75

Truffle honey and thyme baked farmhouse camembert. Green tomato chutney. Toast.

OX CHEEK 18.50

Beer braised ox cheek pithivier. Sauteed kale. Dauphinoise potato.

LAMB 18.50

18hr Slow baked shoulder. Creamed colcannon mash. Wood roasted winter vegetables.

SOLE 21.50

Grilled fillet of lemon sole. Crushed new potatoes. Leek confit. Smoked haddock cream sauce. Chive.

VENISON PIE 17.00

Wild Local roe deer cooked in rich red wine gravy. Puff pastry topping. Mash, roast, chips or new potatoes.

PORK 18.50

Overnight roasted maple glazed free range pork belly. Smoked celeriac. Crackling. Apple sauce. Gravy.

PHEASANT 18.50

Roast pheasant breast stuffed with haggis. Pan fried clapshot. Pink peppercorn & malt whisky sauce.

DUCK 19.50

Roast teal breast. Confit leg. Braised red cabbage. Fondant potato. Burnt orange & wild cherry sauce

HARE 21.50

Fillet of Northumberland brown hare. Fried partridge tortellini. Thyme gravy. Glazed salsify.

FISH & CHIPS 15.00

Scrabster landed fillet of haddock in beer batter or breadcrumbs. Thick chunky chips & tartar sauce.

Mushy peas, garden peas or vegetables

Please make us aware of any allergies or dietary requirements as some dishes may contain ingredients that are not listed