



LUNCH 12-3pm & EARLY SUPPER 5-6.00pm (except Sat)

sardines - grilled cornish sardines, rapeseed & tomato dressing

terrine - pork & apricot terrine, cornichons, toasted sourdough

salad - mozzarella burrata & tomato, chive mayo (£2 supp)

wine suggestion - **chenin blanc, western cape, south africa 2017**



rabbit - slow cooked rabbit 'à la moutarde' green beans

cod - pan fried, broccoli & preserved lemon (£3 supp)

carrot - braised craigend nursery carrot, yoghurt & shallot, broccoli & kale salad

wine suggestion - **los espinos, valle central, chile, 2015**



tart - ecclefechan tart, clotted cream

cranachan - blackcurrant, roasted oats, whisky & honey

cheese - george mewes' cheeses, chutney, highland oaties (£2 supp)

wine suggestion - **chilled fleurie, rhone, france, 2016**

2 course 13.50 - 3 course 16.50

TODAYS WINE SELECTION + £8 FOR 2 +£12 FOR 3

.....SOMETHING SIMPLE (Mon-Fri 12-3pm)

sausage roll - homemade, our brown sauce 4.95

soup - classic fish soup, gruyère, croutons 7.5

sandwich - toasted croque madame or monsieur / frites 6.5 / 8

welsh rarebit 4.5

CAKES

cake - baked daily 2.75

ecclefechan tart 3.75

scone - fruit or plain with

homemade strawberry jam & butter 3.5

or clotted cream 4

