



STARTER

HOMEMADE SOUP OF THE DAY

with crusty bread
£3.95

SLICED LOCAL HAGGIS

with peppered goats cheese, plum & apple chutney & cress
£6.95

SMOOTH CHICKEN LIVER PATE

with red currant jelly, dressed leaves & oatcakes
£6.95

CLASSIC PRAWN COCKTAIL

with crusty brown bread
£7.45

DEEP FRIED BREADED BRIE

with cranberry sauce & dressed leaves
£6.95

MAIN

HOMEMADE STEAK & ALE PIE

with flaky pastry, fresh vegetables & chips
£10.95

BREAST OF CHICKEN STUFFED WITH HAGGIS

with peppercorn sauce, served with fresh vegetables & potatoes
£12.95

ASPARAGUS & PEA TORTELLINI

with parmesan cream sauce
£9.95

ROAST GALLOWAY BEEF

with fresh vegetables, potatoes, Yorkshire pudding & jus
£12.95

SOLWAY SALMON

with sun dried tomato and garlic bread served with new potatoes and fresh vegetables
£12.95

HOMEMADE LASAGNE

with dressed leaves & chips
£9.95

SWEET CHICKEN APRICOT CURRY

with wild rice & poppadum
£9.95



DESSERTS

Please see black board

STICKY TOFFEE PUDDING
with Vanilla Ice Cream and Brandy Basket

CREAM FILLED PROFITEROLES
with a Chocolate Sauce

HOT CHOCOLATE FUDGE CAKE
with Mint Choc Chip Ice Cream

HOMEMADE APPLE & FRUIT OF FOREST CRUMBLE
with Crème Anglaise

MABIE SUNDAES
available in Raspberry, Chocolate or Toffee & Nut

LEMON TORTE
with Chantilly Cream and Raspberry Coulis

HOMEMADE BAKEWELL TART
with crème anglaise

RASPBERRY MERINGUE
with Chantilly cream

All Desserts £5.95

Please ask a member of staff regarding any special dietary requirements