



PORTER
& rye

Starters

Soup of the day or Slow-cooked Gaindykehead Ox Broth

Housed baked mini roll

Gaindykehead Oxtail Terrine

Rowanberry jelly, wild mushroom mousse, celery, hazelnut

Ochil Pigeon Breast

Pearl barley and leek broth, butternut squash

Drumbeg Heritage Beetroot

Horseradish curd, picklet quince, dill and walnut crumble

Mains

Sauces & Butters

Peppercorn & Brandy

Aged meat BBQ

Red wine jus

Port & blue cheese

Bernaise

Salsa Verde

Shallot and pink peppercorn
butter

Anchovy and caper butter

Garlic and parsley butter

Gaindykehead Farm

Belted Galloway Beef

Dry-aged for 50 days

**Served with your choice of
sauce & side**

8oz Rump

8oz Bavette

Rib Eye burger

Sides

Bone marrow mac & cheese

Beef dripping chips

Skinny fries

Truffle salt fries

Black garlic mash

Red Cabbage Coleslaw

Peas, silverskins, rosemary
pancetta

Chilli and fennel salad

Broccoli with sage and lemon
butter

Pan fried coley fillet

Crushed new potatoes, courgette, peas

Puy lentil & feta beignets

dressed lentils, roast butternut squash

Desserts

Blackberry Panna Cotta

Roasted peach, white chocolate, lemon & thyme madeleines

Marcapone Cheesecake

Blood orange ice cream, honeycomb

Barweys Cheddar

With Kenmore Bakery oatcakes & seasonal accompaniments