

To start

Soup of the day with bread (V, Vg, GF option)	£4
Honeydew melon with warm berry compote and blackcurrant sorbet (V, Vg, GF)	£6
Mexican style avocado bruschetta with cherry tomato, basil & olive oil drizzle (V, Vg, GF option)	£6
Deep fried brie with light salad & red currant dressing (V)	£7
Greek style feta cheese salad with olives, oregano and fresh mint (V, GF)	£6
Griddled halloumi with beetroot & orange salad (V, GF)	£6
Prawn cocktail Marie-Rose with bread (GF option)	£7
Smoke salmon slices with creamed cheese, chive & dill oil dressing (GF)	£7
Our own chicken liver pate with oatcakes and beetroot chutney	£6
Breaded haggis bon bons with light salad & deviled sauce dip	£6

Mains

Vegetable stir fry with bean sprouts & sweet chilli sauce, served with rice (V, Vg, GF)	£9
Thai vegetable stew with sweet potatoes and beans (V, Vg, GF)	£9
Chick pea and mixed vegetable penne pasta bake in garlic, oregano & tomato sauce, served with grated parmesan cheese & garlic bread (V, GF, Vg option)	£10
Deep fried haddock with fries, lemon, tartar sauce & peas (GF option)	£12
West coast scallops served on Stornoway black pudding with rich shellfish chowder (GF option)	£16
Poached hake served with leek mash and tangy lime & coriander beurre blanc (GF)	£12
Piri-piri chicken with boiled potatoes and mixed salad (GF)	£12
Smoked chicken from "Galloway Smokehouse" in Caesar salad with crispy bread croutons & parmesan shavings (GF option)	£12
Roasted pheasant breast served on thyme scented & root vegetables with caramelized orange jus (GF)	£11
Slow cooked lamb Henry with light rosemary jus (GF)	£14
Beef medallions with haggis round and Drambuie cream	£13
Curry of the day with savoury rice, naan bread and poppadum (V, Vg, GF option)	£12
Masonic burger topped with brie and bacon served in a turtle bun with fries, coleslaw & light salad garnish (GF option)	£9

V: vegetarian // Vg: vegan // GF: gluten free

Please let a member of staff know about any special dietary or allergy requirements

Steaks

10 oz. sirloin £21

8 oz. fillet £23

All served with tomato, mushrooms, onion rings & hand cut fries

Sauces

Diane: mushroom, brandy mustard & cream £3.50

Pepper: mushroom, cracked black pepper corns, whisky & cream £3

Red wine & garlic: reduced red wine, onion, garlic & cream £3

Salads

Prawn Marie-Rose £13

Our own cooked gammon £12

Poached chicken £12

Additional orders

Hand cut fries £2.75

Side salad £2.50

Vegetables £2.50

Onion rings £2.50

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