



Bistro Menu

To Start...

Today's Soup £4.50

"Courie down" with Chef's daily choice served with crusty bread and butter.

French Onion Soup £5.95

Classic Bistro soup of onions in a rich beef stock with brandy. Topped with gruyere and parmesan croutons.

Asparagus Spears £5.95

Poached asparagus spears, with a free range poached egg and a glazed cheese moray sauce.

Deville Whitebait £5.75

Solway coast Whitebait, spiced with smoked paprika and deep fried, on crispy lemon seaweed.

Solway Mussels £5.75

Mussel meat in a creamy garlic and white wine sauce with freshly chopped parsley and a side of crusty bread.

Goats Cheese and Mango Salad £5.95

Grilled goats cheese on a mango and rocket salad drizzled with house dressing and balsamic.

Haggis Bon Bon's £5.75

Award winning haggis, bread crumbed and deep fried with dressed leaves and whisky mayonnaise.

Courie Smoked Venison £6.25

Thinly sliced smoked venison, with Chef's redcurrant and juniper berry compote.

King Tiger Prawns baked in Lemon and Lime £8.95

Scottish king prawns, pan-fried in hot lemon oil infused with lime juice and finished with local wild garlic leaves.

Main Courses

Salmon Thermidor £13.95

Poached Scottish salmon fillet, crushed new potatoes and roast vegetables, with classic Thermidor sauce.

Minute Steak Forestiere £15.95

Prime thinly sliced steak, flash fried and topped with a bacon, mushroom and onion Forestiere garnish and garlic butter. With side salad and fries.

Lamb Shank £15.95

Braised lamb shank with minted pea crushed potato, served with a minted red currant demi-glace.

Chicken Princess £13.50

Breaded chicken breast, sautéed in clarified butter, with roasted cherry tomatoes and mushrooms and a creamed white onion sauce, new potatoes and tonight's vegetables.

Chef's Pork Belly Roast £13.50

"Food for Kings" Scored pork belly and coated with Chef's sea salt and fennel paste, slow roasted and served with Shetland Isle colcannon, glazed with a apple and cider sauce.

Grilled Haddock and King Prawns £14.50

Haddock fillet, topped with tiger prawns sautéed in lemon and lime with a hint of garlic, with a dressed house salad.

Fillet Steak Rossini £23.50

Centre cut 8oz Fillet steak, wrapped in sweet cure bacon and cooked to your liking. Complimented with a brandy, Madeira and classic pate Rossini sauce and served with tonight's vegetables.

Penne Pasta £11.95

*Penne pasta mixed with a Napoli tomato sauce of basil, cherry tomatoes, red onion and forest mushrooms, with freshly grated parmesan.
Add sautéed fillet of Chicken £3.00*

Roast Vegetable Pie £11.95

Roasted butternut squash, celeriac, sweet potato, carrots, red onions and peppers, finished in a creamy butter sauce and topped with flaky pastry, with a cheesy jacket potato.