



Mr Pook's Kitchen Dinner Menu (Example menu)

Starters

Dullarg crispy panko duck egg, root vegetable crisps	12
White bean stew, White truffled Rainton Tomme soldier, radish	
Chicken & duck liver 'Orange' parfait	14
Handmade brioche, radish, orange reduction	
'Marinata' Malbec cured topside beef carpaccio	14
Black garlic, rocket, parmesan, parsnip crisps	
Kirkcudbright scallops, roe salted prawn cracker	16
Umbungo fruit salsa, fermented lemon, pea shoots & garden flowers	
Ashet of Gin cured sea trout & smoked salmon	16
Cold smoked 'sashimi', hot smoked pate, potato blinis & cucumber	

Mains

Pan fried West coast Halibut & spiced crab tortellini	30
Suie fields beans, peas, samphire, dill & creamed bisque sauce	
18-hour pork belly, king prawns & black pudding bon bon	25
Pak choi, sesame, tropical salsa & spring onion	
Slow braised Ox cheek bourguignonne tartlet	30
Truffled mash, buttered veg, rare fillet medallion & neaps	
Potterland Lamb loin, haggis & shoulder scrumpet	26
Dauphinoise, courgette, kale & rosemary jus	
Pan roasted Scottish Salmon & scallop roe butter sauce	23
Saffron farm spuds, peas, green beans, dill & lemon	

Grierson's Brothers Hand cut Steaks

10oz Ribeye £30

12oz ribeye £36

8oz Fillet £42

Served with house chips, pickled onion rings, salad & peppercorn sauce

Sides

House made triple cooked chips, posh salt	4.5
Truffled mash potato	
Potato Dauphinoise	
Buttered selection of today's vegetables	
Today's selection of salad & lemon dressing	

VAT charged at 20%

Service is at your discretion and shared between the team that has looked after you