



SAMPLE JULY EVENING MENU

Dalry's Elderflower & Strawberry Fizz 7

Marinated Olives 4 | Focaccia, Marmite Butter 3.50 | Padron Peppers, Romesco 4

Cumbræ Oysters, Pickled Ginger & Chilli Dressing, Lime 3.50 Each / 3 for 10

Starters

Clachan Haggis Scotch Egg, Pub Piccalilli 7

Harissa Glazed Mackerel, Chermoula, Tabbouleh, Smoked Aubergine & Tomato Puree 7.50

Wild Rabbit & Smoked Ham Rillettes, Pickled Girolles, Golden Raisins, Wood Sorrel & Black Garlic 8

Baby Lemon Sole, Courgette, Broad Beans, Roast Chicken Butter Sauce, Burnt Lemon 9

Goat's Cheese & Sun Dried Tomato Raviolo, Rocket, Salsa Verde & Focaccia Crumb 9

Mains

North Sea Hake, Jersey Royals, Crab, Baby Gem, Bisque & Samphire 20

Dry Aged Pork Ribeye, 'Nduja, Pea & Broad Bean Cassoulet, Pickled Fennel, Chive Breadcrumbs 17

Lamb Rump, Smoked Lamb Belly & Turnip Hot Pot, Black Crowdie, Pickled Beetroot & Sugar Snap Peas 23

Scotch Ox Cheek, Beef Fat Potato Terrine, Girolles, Cauliflower, Spinach & Crispy Shallots 20

Fried North Sea Haddock & Pub Chips, Tartare Sauce, Minted Mushy Peas 15

Clachan Burger, Beer Braised Onions, Swiss Cheese, Pickles & Rosemary Salt Fries 16

Watercress & Spinach Roulade, Rainton Tomme Cheese, Charred Tenderstem & Pickled Walnut Ketchup 16

BBQ Tandoori Cauliflower, Bombay Baby Potatoes, Pickled Cucumber, Hazelnut Dukkha 14

Desserts

Dark Chocolate Dome, Orange Curd, Honeycomb 8.50

Glenkens Wildflower Honey Tart, Greek Yoghurt & Raspberries 8.50

Choux Bun, White Chocolate Cremeux, Strawberries, Gooseberry & Elderflower Sorbet 8

Sticky Toffee Pudding, Toffee Sauce, Caramelised Banana, Vanilla Ice Cream 7

Blackboard Cheeses, Ice Creams & Sorbets



If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.