

## Starters

### **Soup of the day 4.50**

Served with white or brown bread

### **King prawn tempura 7.00**

Succulent king prawns in a light tempura batter with sweet chilli sauce and dressed leaves

### **Haloumi fries 6.00**

Baked halloumi in breadcrumbs with tomato salsa and avocado salad

### **Asparagus and Parma ham 6.00**

Lightly blanched asparagus and Parma ham topped with runny poached egg, finished with Hollandaise sauce

### **Haggis bon-bons 6.95**

Breaded haggis bon-bons stuffed with smoked cheese and served with a creamy peppercorn sauce

### **Candy beetroot risotto\* 6.00**

Cooked in a vegetable stock with marinated golden beetroot, parmesan crisps and a herb dressing

## Mains

### **Chicken Kiev 10.50**

Breaded chicken breast stuffed with Parma ham and garlic and thyme butter served with *chips or potatoes* and seasonal veg

### **The Garret burger 10.50**

Homemade burger patties, using local butcher mince, with bacon, *brie or cheddar*, caramelised onions, tomato and lettuce served in a toasted brioche bun with chips, slaw and relish

### **Veggie burger 9.95**

Broad bean, pea and spinach coated in herb breadcrumbs, with *brie or cheddar*, tomato and lettuce served in a toasted brioche bun with chips, slaw and relish

### **Wholetail scampi 11.95**

Wholetail scampi deep-fried in breadcrumbs, served with chips, peas and homemade tartare sauce

### **Steak and ale pie 10.95**

Slow cooked shoulder steak in a rich red wine and ale sauce served with *chips or potatoes* and seasonal veg.

### **Warm chargrilled chicken and chorizo salad 10.95**

Chargrilled chicken breast served with a chorizo, honey and mustard dressed salad

**Lamb Henry 14.95**

Five hour slow-cooked lamb shoulder with creamy garlic mash and finished with a mint and redcurrant reduction and seasonal veg.

**Thai green king prawn curry 11.95**

King prawns in a spicy thai green curry sauce with broccoli and peas, served with basmati rice and nan

**10oz ribeye steak\*\* 19.95**

10oz local ribeye cooked served with chips or potatoes, tomato, mushrooms and onion rings and a side of seasonal veg.

**Sweets**

**Sticky toffee pudding 6.00**

Homemade sticky toffee pudding with butterscotch sauce served with whipped cream or ice-cream

**Chocolate ganache and salted caramel tart 6.00**

Served with pistachio ice-cream and salted caramel sauce

**Fresh berry Eton mess 7.00**

Fresh raspberries, strawberries and blueberries mixed with crushed meringue, whipped cream and topped with raspberry coulis

**A trio of Cream 'o Galloway Ice Cream 7.00**

Strawberry & cream, chocolate and vanilla flavours

**Cheeseboard 7.50**

Locally sourced cheeses served with grapes, celery, pickle and biscuits

**Feel free to ask if we can offer your choice in a small portion if required**

\*Also available as a main course 9.50

\*\* Also available in our teriyaki marinade, or with a range of sauces