

# LUNCH

We're all about simple dishes with big flavours, and this season we have introduced a whole host of new lunch dishes just waiting to be savoured.

From light bites & sandwiches to comfort & classics, our new lunch dishes are lighter & absolutely delicious.

## Nibbles

### Gordal Picante Olives

Smoked sea salt, orange zest 5.95 **ve**

### Artisan Bread Selection

Smoked sea salt butter 6.95

### Avocado & Sunflower Seed Hummus

Rose harissa & warm wholemeal flatbread 6.95 **ve**

## Starters

### Warm Crowdie & Fig Tartlet

Roasted beetroot, chicory salad, honey dressing 8.45

### Classic Cullen Skink

Smoked haddock, potato, leek, light cream velouté, warm bread 8.45

### Chicken Liver & Brandy Parfait

Isle of Arran chutney, toasted brioche, chicory salad 8.25

### Hoi Sin Duck Spring Roll

Mango salsa, rice wine, chilli, lemongrass 8.95

### Forest Mushrooms On Toast

Creamy mushrooms, brioche toast, Parmesan & soft herb crumb 8.45 **v**

### Bloody Mary King Prawn & Crayfish Cocktail

King prawns, Bloody Mary & wood roasted pepper mayo, pickled cucumber, sourdough croute 9.95

### Gateau Of Haggis

Champit tatties, bashed neeps, whisky & Arran mustard sauce 8.95

### Soup Of The Day

Warm baked bread, sea salt butter 5.95 **v,ve**

### Beetroot & Dill Gravlax

Cured salmon, celeriac remoulade, watercress, confit orange salad, malt bread croute 9.95

### Crispy Tempura

Ginger & sweet chilli dipping sauce, wasabi mayo, pickled daikon

**Vegetable** 7.95 / 14.95 **v**

**Chicken** 8.75 / 15.95

**King Prawn** 9.75 / 16.95

## FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**v = vegetarian** **ve = ask for vegan**

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

## Light Lunch

### Buttermilk & Parmesan Chicken Schnitzel

Celeriac & apple slaw, sweet potato wedges, garlic & herb butter 14.95

### Gambas Pil Pil

Garlic chilli king prawns, lemon & parsley, warm ciabatta, fries 14.95

### Wild Mushroom & Truffle Ravioli

Black truffle & Knockraich Farm crème fraiche, Parmesan & pangrattato crumb 15.95

### Classic Mac & Cheese

Isle of Arran cheddar, mozzarella, Parmesan & soft herb crumb 12.95 **v**

### Classic Caesar Salad

Hot smoked anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 10.45  
Add Breast of Chicken 4.00  
Add Prawns 4.50

## Comfort & Classic

### Fish Pie Gratin

Poached haddock, prawn & salmon, Arran cheddar mash, braised kale 15.95

### Steak & Ale Pie

Slow cooked beef in puff pastry, mashed potato, honey roast roots, jus 16.95

### Fish Goujons & Chips

IPA battered haddock, crushed mint peas, pickled onion, fries, homemade tartare 14.95

### Flat Iron 6oz Scottish 28 Day Dry Aged Beef

Cherry vine tomatoes, watercress, peppercorn sauce, fries 19.95

### Salmon & King Prawn Linguine

Confit tomato, spinach, citrus creme fraiche 15.95

### 6 Hour Shoulder Of Dumfries Lamb

Mashed potato, honey roast roots & braised kale, lamb & mint jus 19.95

### Thai Chicken

Fragrant rice, coconut cream, chilli fried boc choy, prawn crackers 16.95

### Venison & Redcurrant Hot Pot

Mashed potato, braised kale, honey roast roots, port jus 18.95

### Half Spit Roast Harissa Glaze Chicken

Cayenne & smokey paprika marinated chicken, piri piri glaze, fresh lime salsa, chilli pickled slaw, sweet potato wedges 18.95

## Tacos, Bao's & Bun's

All served with fries & slaw

### Barbacoa Taco

BBQ pulled brisket, smashed avocado, jalapeño mayo 14.95

### Beyond Meat Burger

Smoked Applewood cheddar, pickle wedge, smoked ketchup 15.95 **ve**

### Gochujang Crispy Chicken Bao Bun

Red chilli & honey glazed chicken, sriracha mayo 12.95

### Smashed Beef Burger

Bakehouse brioche bun, pickle wedge, smoked ketchup 15.95

## Sandwiches

All served with crisps, celeriac & apple slaw

Upgrade to a bowl of fries or soup 2.00

### Chicken Club

Grilled bacon, tomato, shredded lettuce, sourdough 8.95

### Wood-fired Ratatouille Vegetables

Smoked Applewood cheese & tomato sugo, rosemary & sea salt focaccia 7.95

### Prawn & Crayfish

Sun blushed tomato, basil, gem lettuce, lemon, sourdough 8.95

### Classic Ham & Cheese Melt

Honey roast ham, mozzarella, mustard mayo 8.95

### Flat Iron Beef

Roast onions, peppers, red wine jus, Swiss cheese, baked ciabatta 10.95

### Piri Piri Spit Roast Chicken

Wood-fired peppers, cucumber, sriracha mayo, spinach wrap 8.95

## Sides

**Fries** 3.45 **ve**

**Chilli & Parmesan Fries** 3.95 **v**

**Truffle & Parmesan Fries** 3.95 **v**

**Sweet Potato Wedges** 3.95 **ve**

**Arran Cheddar Mash** 3.95 **v**

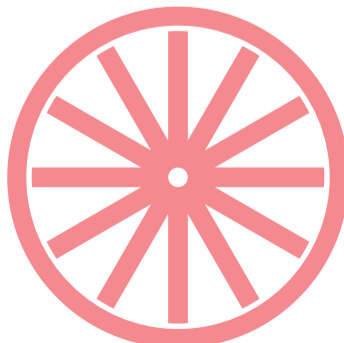
**Honey Roast Roots** 3.95 **v**

**Sea Salt Battered Onion Rings** 3.95 **v**

**Dirty Fries** 5.95 **v**

**Invisible Fries** 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)





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The  
COACH  
HOUSE

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