

The Devil's Advocate Lunch Menu

Starters

Cullen Skink, Arbroath smokies,
leeks, crispy onions
£6

Seasonal soup of the day,
sourdough bread
£5

Cured sea reared trout, beetroot,
orange & pistachio
£8

Caesar salad, sourdough toast,
salted anchovy & aged parmesan
£7
with corn fed chicken & bacon
£9

House salad
(Daily Changing)
£7

Mains

Ploughman's: Dunlop cheddar, blue
murder, manchego, ham hock,
chutney, pickles, grapes &
sourdough
£15

Tweed valley beef burger, Dunlop
cheddar, smoked streaky bacon,
tomato relish, mayo, pickle,
brioche & hand cut chips
£15

Crisp polenta, wilted greens,
Dunlop cheddar, poached egg &
truffle hollandaise
£14

Cashew nut & chickpea curry,
almond yogurt, coriander lime
-with Cod in coconut batter
£20
-with summer squash Pakora
£14

Picanha, smoked paprika, garlic,
chimichurri & hand cut chips
£23

North African spiced Guinea Fowl
with a salad of tabbouleh,
pomegranate, spiced yoghurt &
toasted seeds
£18

Sides

Hand cut chips
Buttered new potatoes
Wilted greens
Green salad
£3.50

Desserts

Caramelised milk chocolate mousse,
passion fruit curd, pecans
£5

Baked yoghurt, poached summer
fruits, lemon shortbread crumb
£5

Rum & maple roast pineapple,
coconut cream, chilli & raspberry
£5

Cheese board, oaties, quince
£7.5

Please advise us of dietary requirements
All dishes are seasonal and subject to supplier availability
Allergen information available, please ask your server
A discretionary 10% service charge will be applied to tables of 8 or more

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Starters

Cullen Skink, Arbroath smokies, leeks, crispy onions
£6

Seasonal soup of the day, sourdough bread
£5

Charcuterie board
Homemade duck rillettes & a daily changing selection
from east coast cured
£20

Terrine & cheese
Dunlop cheddar, blue murder, ham hock, daily terrine,
pickles, grapes & sourdough
£15

Cured sea reared trout, beetroot, orange & pistachio
£8

Caesar salad, sourdough toast, salted anchovy & aged
parmesan
£7

-with corn fed chicken & bacon
£9

Sides

Hand cut chips
Garlic chips
Truffle hollandaise chips
Buttered new potatoes
Wilted greens
£3.5

Mains

Corn fed chicken breast, fricassee of wild mushrooms,
garlic, thyme & shallots
£18

Cashew nut & chickpea curry, almond yogurt, coriander
lime
-with Cod in coconut batter
£20
-with summer squash Pakora
£15

Lamb rump, root vegetable & puy lentil cassoulet,
horseradish & soft herb crème fraiche
£19

Picanha, smoked paprika, garlic, chimichurri & hand cut
chips.
£23

Pan fried pork chop, sweet potato puree & chorizo,
crispy kale
£20

Crisp polenta, wilted greens, Dunlop cheddar, poached
egg & truffle hollandaise
£15