



LOUNGE MENU

Starters

Soup of the Day served with Warm Sourdough Bread
£8.00

Parmesan Fries with Truffle
£5.50

Spiced Cauliflower Beignets with Katy Rodgers Minted Yoghurt
£9.00

Beetroot Hummus, Toasted Focaccia & Mozzarella
£9.00

Rillettes of Rare Breed Pork, Celeriac Remoulade & Pickles
£12.00

**Allergy information on all food dishes is available on request.
please advise us about any allergies or food intolerances before placing your order**

**Service charge is not applied to your final bill,
any gratuity is at the discretion of our guests**

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded



Mains

St. Andrews Farmhouse Cheddar Toastie, Mixed Leaf Salad, Mustard Dressing
£14.00

- Add Ham for £2.50

Slow Cooked Shorthorn Beef Shin & Onion Pie, Baby Spinach & Hand Cut Chips
(Allow 20min of Cooking Time)
£22.00

Fish of the Day, New Potatoes, Fennel Salad, Caper & Herb Butter
£20.00

Risotto of Pearl Barley, Woodland Mushrooms, Aged Parmesan & Leek Oil
£18.00

Desserts

Selection of Cheeses, Quince Jelly, Fresh Fruit, Crackers
£14.00

Fresh Baked Plain & Fruit Scones served with Galloway Lodge Strawberry Jam & Clotted Cream
(Served from 12.00 until 17.00)
Allow 15-20 minutes of Cooking Time
£12.00

Classic Sticky Toffee Pudding with Whisky Butterscotch Sauce & Vanilla Ice Cream
£10.00

Dessert of the Day
£10.00

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Chez Roux 

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