



Menu

Thursday - Saturday 12pm - 8pm

Sunday 12pm - 4pm

We use locally sourced, seasonal ingredients wherever possible, and we are working to increase these across our menu as part of our journey to Net Zero

Our menu includes locally sourced ingredients from
Solway Spirits, Galloway Lodge Chutneys, Galloway Chillies, Millbank Venison
and Mogerleys Butchers,
Kedar Cheese, Beans' Greens Microfarm
and Nith Valley Eggs

Small Plates at Easterbrook Bistro

We want you to get the most out of your dining experience, so we're bringing you some of our favourite dishes as small plates, which means you can enjoy more and perfect for sharing

Choose from any of the dishes below, and enjoy two, three, four... or more.

Please advise our team at the time of ordering if you have any allergies or dietary requirements

Two Dishes £12.00 | Three Dishes £20.00* | Four Dishes £25.00*

Additional dishes £6.50 each

*Includes a small glass of house wine, bottle of beer, mini margarita or soft drink and a bread basket

Fish

Calamari- fried squid rings simply coated seasoned flour served with lemon wedges (gf)

King prawns sautéed in garlic butter (gf)

Local, Mediterranean gin infused smoked salmon with crisp lettuce (gf)

Shelled locally caught mussels with pancetta and carbonara sauce (gf)

Tempura prawns in a crispy batter and locally produced chilli jam

Meat & Poultry

Locally sourced venison, slow cooked, with smoked bacon, paprika and red wine sauce (gf/df)

Local haggis cigars with wholegrain mustard sauce

Cumbrian pork meatballs, in a homemade garlic, herb and tomato sauce (gf)

Pechenia - a Ukrainian style beef stew with potatoes, vegetables and fresh dill (gf/df)

Braised Cumbrian lamb cooked in a sherry, honey and pepper sauce (gf)

Fillet of beef chimichurri

In-house smoked turkey, homemade corn chowder and sourdough bread

Homemade Paella sautéed chicken, chorizo and peppers with saffron rice

Vegetarian & Vegan

Toasted sourdough bruschetta topped with tomatoes, basil (vg) and mozzarella (v)

Homemade nachos topped with salsa (vg) cheese and sour cream (gf, v)

Varenyky - traditional Ukrainian potato dumplings (vg) served with sour cream (v)

Halloumi and red pepper kebabs with a pesto dressing (v) (gf)

Spiced cauliflower wings (vg)

Sauteed cavolo nero, chilli and garlic

Fried seasoned corn ribs (vg)

Falafel bites on roasted Mediterranean vegetables (gf,vg)

Patatas bravas - sauteed potatoes in a tomato and herb sauce (gf,vg)

Soup of the day served with crusty bread (gf, v, vg)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan

Bistro Classics

If you don't fancy small plates, you'll find our Bistro classics, sides and desserts below. There's plenty to choose from for adults and children!

PIZZAS

Margherita (v) Classic tomato sauce with mozzarella and basil	£12.95
Chicken & Pancetta Classic tomato base topped with chicken, crispy pancetta and mozzarella	£14.95
Chorizo & Olives Tomato base topped with smoky chorizo, olives and mozzarella	£14.95
Potato, Pesto & Onion (v) Tomato base topped with thinly sliced potato, onion, mozzarella and pesto	£14.95

SALADS

Chicken Caesar Crisp lettuce, chicken breast, Caesar dressing, parmesan and crispy croutons	£8.95
Salmon & Prawn (gf) Poached Scottish salmon and king prawns drizzled with Marie Rose sauce	£8.95
Greek Salad (v, gf) Feta cheese, mixed olives, tomatoes, peppers, red onion, cos lettuce, and olive oil.	£8.95

SIDES

Steak Cut Chips (vg)	£3.00
Sourdough - Garlic / Cheese (v)	£3.00
Mixed Salad (vg, gf)	£3.00
Mac & Cheese (v)	£3.00
Manchego & Olives (v)	£4.00

DESSERTS

Ice Cream Sundae (gf) Trio of locally produced vanilla, strawberry or chocolate ice cream. Vegan ice cream available on request	£5.50
Sticky Toffee Pudding With toffee sauce and vanilla ice cream	£5.50
Crème Catalana (gf) Baked orange custard, crispy burnt sugar top served with a shortbread biscuit	£5.50
Lemon Tart (gf) Shortcrust pastry, filled with lemon cream, fruit coulis	£5.50
Mini Churros Dusted with cinnamon sugar and chocolate sauce	£5.50

CHILDREN'S MENU

Two dishes and a soft drink | £8.50

MAINS

Margherita Pizza (gf) | Chicken Goujons |
Mac & Cheese (v) | Meatballs | Beef Slider

DESSERTS

Ice Cream (gf) | Sticky Toffee Pudding |
Mini Churros

SOUP OF THE DAY

Served with crusty bread (vg, gf) £5.50

AFTERNOON TEA

Available Thursday to Sunday
12pm - 5pm
Pre-bookings only

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@easterbrookbistro | 01387 219081 | www.easterbrookbistro.co.uk