



# 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, Galloway Chillies, Millbank Venison and Mogerleys Butchers, Kedar Cheese Company, 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 £14.00 | Three Dishes £22.00\* | Four Dishes £26.00\*

Additional dishes £6.95 each

\*Includes a small glass of house wine, bottle of beer, or soft drinks

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## Fish

Salt and pepper calamari with garlic mayonnaise dip

King prawns sautéed in garlic butter (gf)

King prawn and crayfish tortellini in a lobster cream

Barony smoked haddock and spring onion fishcakes tartare sauce (gf)

Pan fried seabass with Moroccan cous cous and roast Mediterranean vegetables

Tempura prawns in a crispy batter and locally produced chilli jam

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## Meat & Poultry

BBQ pulled pork bao buns

Local haggis cigars in a wholegrain mustard sauce

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

Honey mustard and sesame seed sticky chicken fillets (gf)

Robertson smoked bacon penne carbonara

Philly style steak loaded fries (gf, df)

Spiced beef kofta, raita and pitta bread

Homemade paella sautéed chicken, chorizo and peppers with saffron rice

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## Vegetarian & Vegan

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

Sauté button mushrooms with creamy garlic sauce (gf, v,)

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

Mediterranean vegetable cous cous stuffed bell pepper with pesto (vg)

Falafel bites on roasted Mediterranean vegetables (gf,vg)

Chick Pea, spinach and potato sag aloo with mini poppadum (vg)

# 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	Meat Feast (gf available) Tomato base topped with pepperoni, spiced beef, Chinese chicken and mozzarella	£14.95
Chicken & Pancetta Classic tomato base topped with chicken, crispy pancetta and mozzarella	£14.95	Herb Roast Vegetable Pizza (v) (gf available) Tomato base topped with Mediterranean vegetables, mozzarella and pesto	£14.95

## SALADS

Chicken Caesar Crisp lettuce, chicken breast, Caesar dressing, parmesan and crispy croutons	£8.95	Grilled Halloumi & Falafel (df, gf) tomatoes, peppers, red onion, cos lettuce, and olive oil.	£8.95
Smoked Salmon & Prawn (gf) Smoked Scottish salmon and prawns drizzled with Marie Rose sauce	£8.95		

## SIDES

Steak Cut Chips (vg)	£3.00	Mixed Salad (vg, gf)	£3.00
Sourdough - Garlic / Cheese (v)	£3.00	Toasted Sourdough with butter	£3.00

### CHILDREN'S MENU

Two dishes and a soft drink | £8.50

#### MAINS

Margherita Pizza (gf) | Chicken Goujons |  
Meatballs

#### DESSERTS

Ice Cream (gf) | Red Berry Eton Mess |  
Mini Churros

### DESSERTS

PLEASE ASK FOR TODAY'S SELECTION

#### AFTERNOON TEA

Selection of Finger Sandwiches  
Homemade Savoury Bites  
Freshly Baked Scones  
Selection of Mini Desserts

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

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