

ANNANDALE ARMS HOTEL

RESTAURANT MENU

soup of the day	£3.50
grilled slices of 'stornoway' black pudding with apple fritters, arran wholegrain mustard and blueberry sauce	£6.25
crab ramekin a mix of brown and white crabmeat in a cheese cream topped with crispy Lockerbie cheddar cheese	£6.50
seared west coast scallops with lardons of smoked pancetta and horseradish cream	£8.25
pan-fried pigeon breast set on grilled slice of 'stornoway' black pudding, tattie scone with a blueberry sauce	£6.50
smokie pot spinach and bradon rost (hot smoked salmon) in a béchamel sauce topped with poached hen's egg	£6.25

Steak Diane char-grilled 8oz 'Buccleuch' beef sirloin steak with a brandy mushroom and Dijon mustard cream sauce	£19.50
roast fillet of monkfish tail wrapped in pancetta with a tarragon and dill cream with mussels set on savoy cabbage	£14.50
roast chump of mint marinated lamb set on honey and parsnip roast carrots and parsnips with a rich lamb jus	£14.50
linguine pasta with tiger prawns, bradon rost (hot smoked salmon) scallops in a rich white wine and a red wine jus	£13.75
roast loin of wild roe deer set on braised red cabbage with black pudding mash and red wine jus	£18.50
shank of Dumfriesshire lamb slowly braised in red wine with rosemary, garlic and juniper berries until tender set on neeps	£14.50
a trio of Dumfriesshire lamb cutlets char-grilled then finished in a redcurrant, mint and rosemary glaze	£14.50