



Lounge Menu

Available 12noon - 5pm

Smoked Scottish Salmon – £18
Lemon, dill, brown bread & butter

Classic Prawn & Langoustine Cocktail – £19
Whisky Marie Rose sauce, crisp gem lettuce

Traditional Scotch Broth – £10
Local, black-faced lamb belly, slow-cooked with root vegetables, pulses & barley

Waldorf Salad – £16
Celery, green apple & walnuts

Consommé en Tasse – £10
Served with herb dumplings & garden herbs

Tempura North Sea Cod – £22
Cod fillet, pommes neuf, mushy peas & tartare sauce

Thackray House Club Sandwich – £21
Roast chicken, crisp bacon, lettuce, tomato & mayonnaise

Thackray House Vegan Club (VV) – £20
Grilled sweet peppers, avocado, vegan cheese & vegan mayonnaise, lettuce & tomato

Croque Monsieur – £20
Toasted French sandwich with premium ham & rich melted cheese

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Beef Fillet (120g) Bookmaker Sandwich – £23
Rare-cooked beef fillet, soused cabbage, Arran mustard & watercress

Truffle Omelette – £18
Free-range egg omelette, black truffle shaved at your table

Caesar Salad – £15
Parmesan, smoked anchovies & garlic croutons
Add chicken – £8
Add hot smoked salmon – £8

Scotch Beef Steak Pie – £26
Locally sourced Scotch beef, gently braised and baked in butter puff pastry, served with
pomme purée & heritage carrots

Selection of Scottish Cheeses – £16.50
Traditional garnish, biscuits, celery & pickled grapes

Tea & Scones – £10
Clotted cream & Galloway Lodge strawberry jam

Dessert of the Day – £12

We endeavour to use local produce wherever possible.

Prices are inclusive of V.A.T.

Service charge is not applied to your final bill, any gratuities are at the discretion of our guests.

If you have any dietary requirements, we would be happy to cater for your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction which may occur. Please ask your server should you require any further allergen information.