STARTERS

SCALLOPS WITH SWEET POTATO PUREE AND € 13.49 | CRISPY BACON (1)

SFARED SCALLOPS SERVED ON A VEIVETY SWEET POTATO PUREE, TOPPED WITH CRISPY BACON FOR A SALTY CRUNCH.

CHARDONNAY, FOUNDERS STONE, AUSTRALIA

ALLERGENS: MOLLUSCS, DAIRY

SAGANAKI PRAWNS WITH SAMBUCA GFA £ 12.99

KING PRAWNS COOKED IN A RICH TOMATO AND FETA SAUCE, FLAMBEED WITH SAMBUCA FOR A GREEK TWIST, SERVED WITH TOASTED BREAD.

SAUVIGNON BLANC, KUKI, MARLBOROUGH, New Zealand

ALLERGENS: CRUSTACEANS, DAIRY

CREAMY GARLIC MUSHROOMS WA



£899

£9.49

WILD MUSHROOMS SIMMERED IN A CREAMY GARLIC SAUCE, SERVED WITH TOASTED SOURDOUGH BLOOMER.

PINOT GRIGIO, VIA NOVA, ITALY ALLERGENS: DAIRY, GLUTEN

GOAT'S CHEESE SALAD WITH BEETROOT

AND PEACH V (1)

COOKED BEETROT PICKLED IN RASPBERRY VINEGAR AND JUICY PEACH SLICES SERVED WITH TANGY GOAT'S CHEESE ON A BED OF GREENS AND TOASTED NUTS.

White Zinfandel Rose, Feather Falls, CALIFORNIA

ALLERGENS: DAIRY, NUTS

SOURDOUGH BRUSCHETTA V

£ 9.49

TOASTED SOURDOUGH BLOOMER, TOPPED WITH HEIRLOOM TOMATOES, BASIL, AND OLIVE OIL AND MOZZARELLA.

IN SOAVE CLASSICO DOC, BOLLA, ITALY ALLERGENS: GLUTEN, DAIRY

PANZANELLE V

£ 6.99

Fresh homemade dough strips, golden and WARM, SERVED WITH YOUR CHOICE OF GARLIC OR MARIE ROSE DIP. A COMFORTING AND SHARABLE STARTER.

SOAVE CLASSICO DOC, BOLLA, ITALY ALLERGENS: GLUTEN, EGG, MUSTARD

GARLIC CHILLI PRAWNS GFA

£ 12 99

SUCCULENT KING PRAWNS PAN-FRIED IN GARLIC BUTTER WITH FRESH RED CHILLIES, SERVED WITH TOASTED BREAD.

IN SAUVIGNON BLANC, KUKI, MARLBOROUGH, NEW ZEALAND

ALLERGENS: CRUSTACEANS, DAIRY, GLUTEN

SOUP OF THE DAY WA GFA





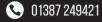
£ 6.49

HOMEMADE SOUP, SERVED WITH TOASTED SOURDOUGH BLOOMER AND BUTTER.

ALLERGENS: DAIRY, GLUTEN

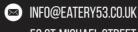








F EATERY53DUMFRIES









MAINS

VENISON LOIN (F)



£25.99 I

COOKED IN OUR CHARCOAL HARRISON ICON OVEN VENISON LOIN SERVED WITH PARSNIP & POTATO PUREE, ASPARAGUS, AND CHERRY-CHILLI SAUCE.

SHIRAZ, RESERVE ST. MARTIN, FRANCE ALLERGENS: DAIRY

HARRISON GRILLED CHICKEN WITH LINGUINE ALFREDO

£ 19.99

CHARCOAL-GRILLED CHICKEN SUPREME SERVED WITH LINGUINE IN A CREAMY ALFREDO SAUCE AND WILD MUSHROOM RAGU.

CHARDONNAY, FOUNDERS STONE, AUSTRALIA ALLERGENS: GLUTEN, DAIRY, SULPHITES

MONKFISH WITH SEASONAL VEGETABLES & £22.99 LEMON-BUTTER EMULSION (13)

Charcoal-grilled monkfish with roasted VEGETABLES AND A CITRUSY LEMON-BUTTER SAUCE. VIOGNIER, BARON PHILIPPE DE ROTHSCHILD, FRANCE

ALLERGENS: FISH, DAIRY

GRILLED SALMON WITH SWEET POTATO PUREE & TENDERSTEM BROCCOLI (13)

£22.99

SERVED WITH CLASIC WHITE WINE REDUCTION. RIESLING, BISCHOFLICHE WEINGUTER TRIER, **G**FRMANY

ALLERGENS: FISH, DAIRY

VENISON BURGER

£ 17.99

60z juicy venison patty topped with emmental CHEESE, CRISPY LETTUCE, ROCKED, TOMATO AND TRUFFLE MAYO ON A SEEDED BRIOCHE BUN, FRIES

MALBEC, PORTILLO, ARGENTINA ALLERGENS: GLUTEN, DAIRY, EGG, SEEDS BEEF CHEESEBURGER GFA

£ 16.99

6OZ JUICY BEEF PATTY TOPPED WITH CHEDDAR CHEESE, CRISPY LETTUCE, ROCKRED, TOMATO ON A SEEDED BRIOCHE BUN, FRIES AND BURGER SAUCE

MALBEC, PORTILLO, ARGENTINA ALLERGENS: GLUTEN, MILK, EGG, MUSTARD, SEEDS

BURGER TOPPINGS:

HAGGIS €1.89 BACON €1.89 MACARONI CHEESE €1.89

CHICKEN STROGANOFF GFA

£ 19.99

TENDER STRIPS OF CHICKEN BREAST COOKED IN A CREAMY PAPRIKA AND MUSHROOM SAUCE, FINISHED WITH DIJON MUSTARD, SERVED WITH FLUFFY RICE OR FRIES.

CHARDONNAY, FOUNDERS STONE, AUSTRALIA

ALLERGENS: DAIRY, MUSTARD

BEEF STROGANOFF GFA

£ 22 49

Strips of tender beef cooked in a rich PAPRIKA AND MUSHROOM CREAM SAUCE WITH A HINT OF DIJON MUSTARD. SERVED WITH FLUFFY RICE OR FRIES.

→ SHIRAZ, RESERVE ST. MARTIN, FRANCE ALLERGENS: DAIRY, MUSTARD

SALT & PEPPER CHICKEN NOODLES £ 18.49

TENDER CHICKEN STRIPS STIR-FRIED WITH PEPPERS AND ONIONS, TOSSED IN A RICH TERIYAKI AND SOY SAUCE GLAZE WITH EGG NOODLES, FINISHED WITH TOASTED NUTS.

SAUVIGNON BLANC, KUKI, Marlborough, New Zealand ALLERGENS: GLUTEN, SOY, EGGS, NUTS

CAESAR SALAD

£ 14.49

CRISPY LETTUCE WITH CREAMY CAESAR DRESSING, TOPPED WITH BACON, JUICY CHERRY TOMATOES, PARMESAN, GOLDEN SOUTHERN FRIED CHICKEN FILLET, AND CRUNCHY TOASTED BREAD

Mardonnay, Founders Stone Australia ALLERGENS: GLUTEN, EGGS, MILK, FISH, MUSTARD.







F EATERY53DUMFRIES





DUMFRIES, DG1 20B

90Z FILLET STEAK (11)

£ 35.49

PRIME 90Z FILLET STEAK, COOKED IN OUR CHARCOAL HARRISON ICON OVEN TO YOUR LIKING, SERVED WITH CHUNKY CHIPS, TENDER ASPARAGUS, AND YOUR CHOICE OF CREAMY WILD MUSHROOM OR PEPPER SAUCE.

Malbec, Portillo, Argentina ALLERGENS: MILK, SULPHITES

13 OZ SIRLOIN STEAK (13)

£ 34.49

PRIME 130Z SIRLOIN STEAK, COOKED IN OUR CHARCOAL HARRISON ICON OVEN TO YOUR LIKING, SERVED WITH CHUNKY CHIPS, TENDER ASPARAGUS, AND YOUR CHOICE OF CREAMY WILD MUSHROOM OR PEPPER SAUCE.

Malbec, Portillo, Argentina ALLERGENS: MILK, SULPHITES

AVAILABLE SURF 'N' TURF ONLY €7.50 EXTRA

BBQ PORK RIBS (13)

£20.99

Tender, slow-cooked pork ribs smothered IN OUR SIGNATURE SMOKY BBQ SAUCE, THEN FINISHED ON THE GRILL FOR A CARAMELISED GLAZE, SERVED WITH FRIES OR CHUNKY CHIPS. MALBEC, PORTILLO, ARGENTINA ALLERGENS: ALLERGENS: MUSTARD, SULPHITES

WILD MUSHROOM RISOTTO GFA (VA)



£ 16.99

CREAMY ARBORIO RICE WITH WILD MUSHROOMS, FINISHED WITH PARMESAN AND TRUFFLE OIL. SERVED WITH GARLIC BREAD.

PINOT GRIGIO, VIA NOVA, ITALY ALLERGENS: DAIRY, GLUTEN

SCALLOPS & PRAWN RISOTTO GFA

£2299

Pan-seared scallops and prawns folded into CREAMY RISOTTO WITH GARLIC, WHITE WINE. SERVED WITH GARLIC BREAD AND PARMESAN.

Marlborough, T New Zealand

ALLERGENS: MOLLUSCS, CRUSTACEANS, DAIRY, GLUTEN

PASTA

LINGUINE OR RIGATONI PASTA

CHICKEN FAJITA PASTA® GFA

£ 17.39

STIR-FRIED CHICKEN BREAST WITH PEPPERS AND ONIONS IN A SPICY, CREAMY TOMATO SAUCE. SERVED WITH YOUR CHOICE OF PASTA, GARLIC BREAD AND PARMESAN

A SHIRAZ, RESERVE ST. MARTIN, FRANCE ALLERGENS: GLUTEN, DAIRY

ARRABBIATA PASTA GFA

£ 16.39

PASTA TOSSED IN A SPICY TOMATO AND GARLIC SAUCE WITH RED CHILLI AND OLIVE OIL. SERVED WITH YOUR CHOICE OF PASTA, GARLIC BREAD AND PARMESAN

Marie Classico DOC, Bolla, Italy ALLERGENS: GLUTEN, DAIRY

IMPERIALE PASTA GFA

£ 16.39

CREAMY TOMATO PASTA WITH TOUCH OF CHILLI. SERVED WITH YOUR CHOICE OF PASTA, GARLIC BREAD AND PARMESAN

MALBEC, PORTILLO, ARGENTINA ALLERGENS: GLUTEN, DAIRY

ALFREDO PASTA GFA

£ 16.39

CREAMY PARMESAN SAUCE, TOSSED THROUGH **PASTA**

SERVED WITH YOUR CHOICE OF PASTA, GARLIC BREAD AND PARMESAN

CHARDONNAY, FOUNDERS STONE, AUSTRALIA

ALLERGENS: GLUTEN, DAIRY

SEAFOOD PASTA GFA

£ 20.69

Prawns, mussels and souid in a garlic, BRANDY, LOBSTER BISQUE, CREAM AND TOMATO SAUCE.

SERVED WITH YOUR CHOICE OF PASTA, GARLIC

BREAD AND PARMESAN

SAUVIGNON BLANC, KUKI, MARLBOROUGH,
NEW ZEALAND
ALLERGENS: CRUSTACEANS, MOLLUSCS, FISH,





EATERY53DUMFRIES

GLUTEN, DAIRY



■ INFO@EATERY53.CO.UK 53 ST. MICHAEL STREET,

DUMFRIES, DG1 2QB



VENISON BOLOGNESE PASTA GFA

£ 17.49

SLOW-COOKED VENISON RAGU WITH RED WINE AND HERBS IN TOMATO SAUCE SERVED WITH YOUR CHOICE OF PASTA, GARLIC BREAD AND PARMESAN

SHIRAZ, RESERVE ST. MARTIN, FRANCE ALLERGENS: GLUTEN, DAIRY, SULPHITES

WILD MUSHROOM PASTA GFA

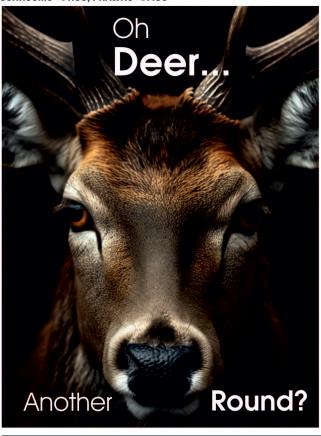
£ 16.39

A MEDLEY OF WILD MUSHROOMS SAUTEED IN GARLIC AND HERBS, TOSSED WITH PASTA IN A RICH CREAM SAUCE, FINISHED WITH PARMESAN AND A TOUCH OF TRUFFLE OIL SERVED WITH YOUR CHOICE OF PASTA, GARLIC

BREAD AND PARMESAN

CHARDONNAY, FOUNDERS STONE, ALLERGENS: GLUTEN, MILK

PASTA TOPINGS - CHICKEN £1.89. BACON £1.89. MUSHROOMS £1.00, PRAWNS £7.00



SIDE DISHES

SKIN-ON FRIES

Crispy and golden fries with the skins LEFT ON FOR EXTRA FLAVOUR AND TEXTURE. ALLERGENS: NONE

CHIPS

£ 4.50

THICK-CUT CHUNKY CHIPS, FLUFFY ON THE INSIDE AND CRISP ON THE OUTSIDE.
ALLERGENS: NONE

ASPARAGUS

£ 5.00

LIGHTLY SEARED ASPARAGUS FINISHED WITH OLIVE OIL Allergens: Dairy

MACARONI CHEESE

£ 5 00

Classic elbow pasta in a creamy cheese SAUCE, TOPPED WITH MELTED CHEESE CRUST. ALLERGENS: GLUTEN, DAIRY

PARMESAN MASHED POTATOES

£ 5 00

SMOOTH MASHED POTATOES BLENDED WITH BUTTER AND PARMESAN FOR A RICH, SAVOURY

ALLERGENS: DAIRY

TENDERSTEM BROCCOLI

£ 5.00

Steamed tenderstem broccoli with a light GARLIC BUTTER GLAZE. ALLERGENS: DAIRY

ONION RINGS

£ 4.00

CRISPY BATTERED ONION RINGS, PERFECT FOR SHARING OR SNACKING. ALLERGENS: GLUTEN

SAUCES

£ 3.99

PEPPERCORN SAUCE, WILD MUSHROOM SAUCE, GRAVY SAUCE, GARLIC BUTTER, BLUE CHEESE

YOU CAN ADD AN EXTRA DIP FOR €1.00 EACH

DIETARY REQUEST

* Vegetarian and * Diabetic Vegan diets * Allergies and

intolerances

* Nut allergies

* Lactose free Gluten free etc.

TRANSCRIPTION





😘 - Gluten Free

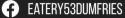
🕼 -Vegan available 🛮 available

GFA - Gluten Free





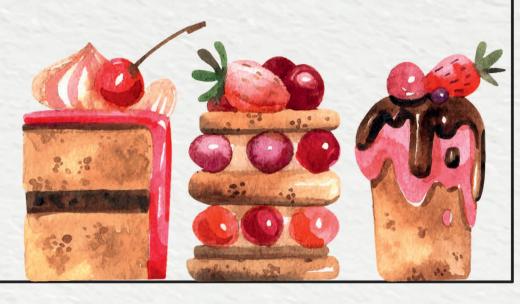






EATERY —53

DESSERTS





STICKY TOFFEE PUDDING

€ 8.69

A MOIST SPONGE CAKE MADE WITH DATES, DRENCHED IN BAILEYS TOFFEE SAUCE AND SERVED WITH YOUR CHOICE OF CREAM OR VANILLA ICE CREAM.

ALLERGENS: GLUTEN, DAIRY, EGG, ALCOHOL

DUBAI CHOCOLATE BROWNIE

€ 9.99

A DECADENT CHOCOLATE BROWNIE WITH A MOLTEN CENTRE, INFUSED WITH A HINT OF MIDDLE EASTERN SPICE.

SERVED WITH PISTACHIO ICE CREAM.

ALLERGENS: GLUTEN, DAIRY, EGG

WHITE CHOCOLATE BROWNIE

£ 8.69

A RICH AND FUDGY WHITE CHOCOLATE BROWNIE, BAKED TO A GOLDEN FINISH AND SERVED WARM WITH CREAM OR ICE CREAM. ALLERGENS: GLUTEN, DAIRY, EGG

BURNT BASQUE CHEESECAKE

£ 8.69

Super creamy and rich. This crustless cheesecake is baked until the top is beautifully caramelised and golden. It's got a silky smooth centre with just the right touch of sweetness. A perfect treat if you're after something different from the usual cheesecake.

ALLERGENS: MILK, EGGS

CREME BRULEE WITH RASPBERRIES

€ 8.49

VANILLA CUSTARD WITH CARAMELISED SUGAR AND FRESH RASPBERRIES. ALLERGENS: DAIRY, EGG

SCOOP OF LUXURY ICE CREAM

£ 2.69

Choose from our selection of Rich, Creamy ICE Creams - Vanilla, Strawberry, Chocolate, or Pistachio. A simple and elegant treat.

ALLERGENS: MILK, NUTS (PISTACHIO)

IRISH COFFEE

£ 7.69

A CLASSIC BLEND OF RICH BLACK COFFEE, SMOOTH IRISH WHISKEY, AND BROWN SUGAR, TOPPED WITH A LAYER OF LIGHTLY WHIPPED CREAM FOR THE PERFECT AFTER-DINNER INDULGENCE.

ALLERGENS: MILK

BAILEYS COFFEE

£ 7.69

Freshly brewed black coffee infused with velvety Baileys Irish Cream, finished with a swirl of lightly whipped cream - smooth, sweet, and indulgent.

ALLERGENS: MILK

AFFOGATO

£ 5.49

A DECADENT TWIST ON THE CLASSIC ITALIAN DESSERT - A SCOOP OF CREAMY VANILLA ICE CREAM TOPPED WITH A SHOT OF HOT ESPRESSO AND FINISHED WITH A DRIZZLE OF RICH TOFFEE SAUCE.

ALLERGENS: MILK

ADD A SHOT OF YOUR FAVOURITE LIQUEUR FOR AN EXTRA €3 - AMARETTO, BAILEYS, OR KAHLUA - FOR AN INDULGENT FINISH.