

Starters

Tartlet of blue cheese and slow dried tomato.

A delicate butter shortcrust tartlet filled with crème fraiche, Dunsyre Blue cheese and slow dried tomato with garlic and basil. Served with rocket salad with red pesto and reduced balsamic dressing.

Thai fritters

Aromatic, spicy fritters of smoked tofu, peas, ginger, green chilli, lime, sesame and potato. V

Walnut tortellini and parsnip soup.

Homemade pasta filled with toasted walnut and our own organic cheese curd served with lightly spiced parsnip soup and sweet carrot puree.

Soup

Freshly prepared soup of the day served with homemade bread.(V)

Mains

Roast aubergine chick pea cakes with mash and gravy.

Roasted aubergine with thyme, tahini, mustard and chick pea fried and served with mashed potato, onion and red wine gravy, topped with roasted red pepper. (V)

Tart of jerusalem artichoke and celeriac.

A tart of homemade puff pastry with celeriac, Ardahan smoked cheese and white wine topped with Jerusalem artichoke cooked with cream and red wine. Served with roasted parsnip, carrot and artichoke sauce.

Beetroot, spinach and Dunsyre Blue timbale.

A light soufflé of layered spinach with nutmeg, beetroot and Dunsyre Blue cheese, served with roasted potatoes, roasted swede, buttered savoy cabbage and blended tomato chutney.

Butternut Squash, cashew and cauliflower curry

With patties of jasmine rice, potato and fenugreek. Roasted butternut squash and cauliflower cooked in an aromatic coconut, cashew nut, fresh tomato and coriander sauce. Served with sweet plum chutney and mint salad. V

Desserts

Dark chocolate soufflé

Served with homemade vanilla ice cream and white chocolate sauce.

Hot pear and passion fruit tart.

Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream.

Plum and vanilla brulee.

Creamy brulee with plum compote and served with a homemade pistachio biscotti.

Orange jelly and coconut rum sorbet.

Fresh orange and orange juice jelly served on lemon cake and topped with coconut rum sorbet. V

(v) -vegan on request

2 courses £16, 3 courses £21