

Main meals

Quinoa, spinach, pinenuts and sundried tomato courgette wrap with roasted baby potatoes - A blend of quinoa with leeks, spinach, pinenuts, sundried tomatoes and fresh herbs wrapped in grilled courgette. Served with beetroot chickpea purée, salsa verde and roasted baby potatoes. *V NGCI* 13.75

Stirfried vegetables and aduki beans with noodles and smoked tofu - Cooked with fresh ginger and garlic spices with sesame tomato sauce and topped with home smoked tofu. *V* 12.95

Chilli pancake wrap with chocolate sauce and sweet potato fritter - Chilli vegetables, butter beans, kidney beans wrapped in a pancake and served with sweet potato fritter, salsa and chocolate sauce. *V [NGCI]* 13.50

Risotto with broad beans and red pepper tomato sauce - Arborio rice cooked in our own broth with mature cheddar, red pepper, tomato and broad beans. Topped with Kohlrabi and spinach. *(V) NGCI* 12.75

Baked beetroot pudding with potato and swede dauphinoise - Beetroot, Bramley apple and Blue cheese baked pudding with layered potato and swede in a creamy sauce. Served with roasted carrot and pea sauce. *NGCI* 13.95

Mushroom, goats cheese and Heather Ale strudel - Mushroom, rosemary, Bonnet goats cheese from Ayrshire and Heather Ale, baked and wrapped in filo pastry. Served with polenta chips and shallot sauce. 13.95

Cheese plate with tomato chutney - Strathdon Blue, Kintyre Applesmoke and Arran Cheddar, with homemade tomato chutney, apple and oatcakes. *NGCI* 10.75

Brunch served every Saturday and Sunday until 5 p.m. - Free range eggs cooked your way, served on toast with mushrooms, homemade potato scone and beans in a herb tomato sauce. *[V]* 8.25

Desserts

Chocolate cake with plum and port compote - Warm chocolate coulant served with plum and port compote and beetroot coconut and whisky ice cream. *V* 6.50

Assiette of desserts for 2 to share - Vanilla pannacotta, homemade chocolates filled with sambuca, coffee and white chocolate, hot apple and cinnamon tart, with raspberry ice cream and pineapple sorbet. 9.95

Ice creams and sorbets - Select 3 scoops from our homemade ice creams (chocolate, vanilla, raspberry, ginger and lime) and sorbets (pineapple, coconut and rum - both vegan), plus two vegan "ice creams" - chocolate, or beetroot coconut and whisky. *[NGCI]* 5.50

Hot peach and raspberry tart - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 6.50

Vanilla pannacotta with strawberries and elderflower sauce - Served with meringue. *NGCI* 6.50

Raspberry jelly with lemon cake and rum sorbet - Whole raspberry jelly served on lemon cake topped with rum coconut sorbet. Served with a homemade orange marmalade chocolate. *V [NGCI]* 6.50

Ginger and lime ice cream with orange cake - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake. 6.50

Dark chocolate soufflé - served with homemade vanilla ice cream. *NGCI* 6.50

Dessert wine

Jurançon Clos Guirouilh, 2015 France.

A delicate sweet honey wine, almost lemon meringue-like in character. [abv 13.0%]

70ml glass: 4.50 375ml Bottle: 20.95

Campbells, Rutherglen Muscat, Australia.

Delectably fruity and luscious. [abv 17.5%]

70ml glass: 4.95 375ml Bottle: 24.50

Beverages & Liqueurs

Coffee, Decaffeinated coffee, Macchiato 2.75

Cappuccino, Latte 2.95

Mocha, Hot chocolate 3.25

Espresso double 2.75 single 2.25

Tea - English breakfast, Earl Grey, Darjeeling, Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cinnamon.

All loose leaf. 2.75

Hot port - A 50ml shot of port with hot water, served with lemon and cloves. 4.75

Liqueur coffee - A selection of liqueur coffees are available with cream. 4.95

[Coffees available with full fat or semi-skimmed milk, organic soya or speciality oat milk.

Our coffee is specially blended for us by a local roastery.]

Starters, salads & sides

Soup - Substantial bowl of freshly prepared soup of the day with homemade bread. <i>[NGCI]</i>	4.95
Aubergine, chickpea and cashew kofta - Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. <i>V NGCI</i>	5.95
Tartlet of smoked cheese and cherry tomatoes - A delicate butter shortcrust tartlet filled with crème fraîche, Kintyre Applewood smoked cheese, cherry tomatoes and caramelised onion. Served with rocket salad with red pesto and reduced balsamic and honey dressing.	6.50
Gnocchi with warm peach salad - Homemade gnocchi with fresh basil, fried and served with a warm peach salad. <i>V</i>	6.95
Salad of fennel, beetroot, broccoli and walnut - A leafy salad with thinly sliced fennel, beetroot, sorrel, broccoli, toasted walnuts and pumpkin seeds. With raspberry balsamic, lemon and maple dressing. <i>V NGCI</i>	7.95
Olive polenta with grilled vegetables and pea and mint jelly - Fried olive polenta with grilled red pepper, butternut squash and courgette, served with basil pesto and homemade goats cheese curd. <i>NGCI</i>	6.95
Homemade hummus - with tomato chutney and homemade bread. <i>V [NGCI]</i>	4.95
Olives - Marinated olives with homemade bread and herb olive oil. <i>V [NGCI]</i>	4.50
Smoked and marinated tofu - Home smoked tofu, fried and served with mango chutney. <i>V NGCI</i>	4.25
Chunky chips - with fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. <i>[V] NGCI</i>	4.25

*V - Vegan [V] - Vegan on request NGCI - Non gluten containing ingredients
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An optional 10% service charge will be added to tables of 6 or more. All tips go to staff.
All food is traditionally cooked from fresh ingredients - no microwave - please allow us time to prepare your meal.
We use organic flour in our bread.
Please inform the waiting staff of any allergies.*