

# starters, salads & sides

<b>Soup</b> - Substantial bowl of freshly prepared soup of the day served with homemade bread. <i>[V]</i>	3.00
<b>Tartlet of goats cheese and slow dried tomato</b> - A delicate butter shortcrust tartlet filled with mascarpone, crème fraiche, caramelised onion, Golden Cross goats cheese and slow dried tomato with basil and garlic.	5.50
<b>Roulade of broccoli, blue cheese and chilli</b> - Lanark Blue cheese, pureed broccoli and red chilli rolled in fresh pasta and served warmed with chocolate and pernod sauce.	5.50
<b>Thai fritters</b> - Aromatic, spicy fritters of smoked tofu, peas, ginger, green chilli, lime, sesame and potato. Served with fresh mango chutney and a roast garlic tomato sauce. <i>V</i>	4.90
<b>Mushroom and grilled basil polenta</b> - A selection of wild and cultivated mushrooms lightly cooked with butter, white wine and garlic, served on grilled parmesan and basil polenta with raspberry vinaigrette.	5.50
<b>Roasted vegetable platter for two to share</b> - Dressed with fresh basil pesto and balsamic and honey. <i>[V]</i>	7.50
<b>Tagliatelle</b> - Ribbons of fresh homemade pasta in a red pepper, marjoram, parmesan, white wine, olive, sun dried tomatoes and caper sauce. Topped with red chard. sm 4.90 lg 9.50	
<b>Marinated vegetable and apple fritter salad</b> - A medley of marinated, lightly pickled vegetables using juniper, fennel, lime and cider vinegar. Layered with crisp salad leaves and a wholegrain mustard and ginger dressing topped with a warm apple and cinnamon fritter. <i>V</i>	4.90
<b>Roasted sweet potato and goats cheese salad</b> - Chunks of roasted sweet potato and goats cheese, with home sweet dried tomatoes and green beans on a bed of rocket mixed salad, finished with a red pesto.	5.50
<b>Warm beetroot, radish and apricot salad</b> - With unsulphered, organic semi dried apricots, baby leaf with orange and mint dressing, topped with homemade goats milk curd. <i>[V]</i>	5.50
<b>Homemade hummus</b> - with olive tapenade and homemade bread. <i>V</i>	2.90
<b>Olives</b> - Marinated black and green olives with homemade bread and herb olive oil. <i>V</i>	2.90
<b>Smoked and marinated tofu</b> - Our own smoked tofu, pan fried and served with a plum sauce. <i>V</i>	2.90
<b>Mash potato</b> - traditional and creamy with braised leek.	2.90
<b>Chunky chips</b> - Served with homemade apple and tomato ketchup and sour cream. <i>[V]</i>	2.90

# main meals

<b>Galette of aduki and aubergine</b> - Organic beer crêpe layered with spiced aduki bean, aubergine, and juniper pickled cucumber. Served with chunky chips, homemade apple & tomato ketchup and crème fraiche & chives. <i>[V]</i>	8.50
<b>Home smoked tofu with udon noodles</b> - Tofu smoked with aromatic spices, pan fried and served on udon noodles, red pepper and pak choi, konbu, miso dashi (kelp, soya soup) with sesame paste, lime, fresh ginger and spring onion. Topped with cucumber, nori and mizuna. <i>V</i>	9.50
<b>Dosa</b> - Aromatic vegetable curry in a savoury rice pancake. Served with a fresh yoghurt raita salad with a sweet banana chutney. <i>[V]</i>	8.50
<b>Savoy, walnut and honey swede wrap</b> - Puy lentils with pickled walnut, swede, honey, organic mustard and tarragon wrapped in savoy cabbage. Served with creamy mash and braised leek with red onion and wine gravy. Topped with a slice of juniper quince.	10.90
<b>Risotto of squash, spinach and blue cheese</b> - Arborio rice cooked to order in our own broth with leek, spinach, roasted squash, basil, white wine and mascarpone. Topped with Lanark Blue cheese and rocket. <i>[V]</i>	9.75
<b>Crêpe Provençal</b> - Roasted aubergine, courgette, red onion, peppers, tomatoes, garlic and basil, with parmesan. Wrapped in a freshly made crêpe and served with warm beetroot, radish and apricot salad.	8.90
<b>Mushroom, smoked cheese and ale strudel</b> - Wild and cultivated mushrooms baked with heather ale and sage, blended with free range eggs and Ardrahan smoked cheese then rolled in filo pastry. Served on creamed parsnip puree with roast potatoes and beetroot with a mushroom jus.	11.90
<b>Kofta, coconut daal and sweet potato</b> - Aromatic and spicy chickpea and cauliflower koftas with caramelised sweet potato. Served with a coconut, coriander, ginger and mustard seed daal, a crunchy yoghurt raita and plum chutney. <i>[V]</i>	11.90
<b>Tart of Jerusalem artichoke, celeriac and organic cheddar</b> - Creamed celeriac with spinach and Loch Arthur organic cheddar topped with sliced, roasted Jerusalem artichoke on homemade puff pastry. Served with kale and carrot with caraway butter and Jerusalem artichoke sauce.	11.50

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<b>Brunch served every Saturday and Sunday until 5pm</b> Eggs cooked your way on toasted muffins, mushrooms, homemade potato scone and beans in a herb tomato sauce.	5.50
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*V* - Vegan

*[V]* - Vegan upon request

An optional 10% service charge will be added to tables of 8 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.

# desserts

<b>Amaretto cheesecake</b> - Baked mascarpone, crème fraiche and Amaretto liqueur with an almond biscuit base. Served with raspberry coulis.	4.50
<b>Caramel fruit basket</b> - Warm plums, mango, strawberry and pear in a sweet filo basket with caramel sauce topped with mascarpone and strawberry sauce. <i>[V]</i>	4.50
<b>Lime and ginger parfait</b> - served with meringue and chocolate Drambuie ganache.	4.90
<b>Malt whisky pannacotta</b> - Cream cooked with Glenmorangie and vanilla, served with a homemade orange sorbet.	4.50
<b>Dark chocolate soufflé</b> - Served with homemade vanilla ice cream, white chocolate sauce and a forest fruit coulis.	4.90
<b>Assiette of desserts for two to share</b> - Hot chocolate pudding with white chocolate sauce, cognac chocolate truffle, hot pear and passion fruit tart with coffee and sambuca ice cream.	7.50
<b>Ice-creams and sorbet</b> - Selection of homemade ice creams and sorbets. Including a vegan chocolate 'ice cream'.	4.50
<b>Fresh hot pear and passion fruit tart</b> - Made to order with a delicate sweet butter pastry and served with homemade chocolate ice cream.	4.90

# drinks

<b>Freshly squeezed orange juice.</b>	1.80
<b>Selection of organic juices.</b>	1.80
<b>Yoghurt blended with fruit and honey.</b>	1.80
All juices are available as pure juice or as a tall drink with ice.	
<b>Coffee</b> - Freshly ground continental roast, made to order.	1.40
<b>Decaffeinated</b> - Ground continental roast, made to order.	1.40
<b>Cappuccino</b> - Single espresso topped with foamed milk and a sprinkling of chocolate.	lg 2.00 reg 1.60
<b>Espresso</b> - Single shot of strong coffee with an intense aroma.	dbl 1.80 sgl 1.30
<b>Macchiato</b> - Single espresso topped with frothy milk.	1.40
<b>Latte</b> - Single espresso topped with hot milk with a creamy top.	1.60
<b>Mocha</b> - Single espresso and chocolate topped with hot frothy milk.	1.80
<b>Hot chocolate</b> - The classic warming drink, with cream.	1.80
<b>Tea</b> – varied selection.	1.25
<b>Herbal tea</b> – varied selection.	1.30
<b>Hot port</b> - A 50ml shot of port with hot water, served with lemon & cloves.	2.50
<b>Liqueur coffee</b> - A selection of liqueur coffees are available with cream.	3.00
All hot drinks are available also in semi skimmed or soya milk on request (soya milk 20p extra).	