

Starters

Soup

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

Smoked and marinated tofu

Home smoked tofu, fried and served with pickled lotus root, served with Korean pickled cucumber salad sesame miso sauce. V NGCI

Tart of saffron, broccoli and cheddar

Served with sundried tomato tapenade, mixed leaves and raddish.

Homemade hummus

With tomato chutney and homemade bread. V (NGCI)

Mains

Braised leek, celeriac and walnut risotto

Made with Millbrook Dairy Company's award winning extra mature Scottish cheddar. Cooked in cream of courgette. Topped with radicchio and lemon oil. (V) NGCI

Koftas of aubergine, cashew nut and aduki bean

With roasted sweet potato, tomato coconut cream and sweet potato crisps. Topped with toasted almonds and lemon and mint yoghurt. V NGCI

Vegetarian Haggis rolled in grilled courgette

Served with roasted baby potatoes, turnip, puff pastry (crispy polenta for V/ NGCI option), and heather ale shallot sauce. [V] [NGCI]

Pea, basil, mint and blue cheese pudding

Served with polenta chips, fine green beans and carrot velouté. NGCI

Desserts

Hot raspberry, thyme and peach tart

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

Vanilla pannacotta

Served with homemade meringues, strawberries and elderflower syrup. NGCI

Pineapple jelly with lemon cake

Topped with coconut and rum sorbet. Served with a homemade orange marmalade chocolate. V (NGCI)

Chocolate cake with plum and port compote

Coulant chocolate cake served warm with port soaked plum compote and a scoop of beetroot coconut and whisky ice cream. V

Homemade ice cream (NGCI)

Select 3 scoops from:

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| •Chocolate (V) | •Pineapple sorbet V |
| •Vanilla | •Coconut and rum sorbet V |
| •Raspberry | •Beetroot, coconut and whisky icecream V |
| •Ginger and lime | •Blackberry and rosemary sorbet V |

NGCI- Non gluten containing ingredients
(NGCI)- Non gluten containing ingredients on request

V- vegan

(V) – vegan on request

2 courses £22.50, 3 courses £29.00