

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

Stir-fried vegetables with organic noodles and smoked tofu

Cooked with edamame beans, fresh ginger, garlic, chilli, spices, sesame and tomato sauce. Topped with sesame seeds and home-smoked tofu. V

Haggis rolls

Vegetarian haggis rolled in grilled courgette. Served with stout shallot sauce, roasted turnip and baby potatoes. V

Jerusalem artichoke and smoked cheese pudding

Double baked and served with polenta chips, fine green beans and carrot velouté. NGCI

Desserts

Hot hazelnut and apple tart

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

Tonka bean pannacotta

Served with homemade meringue and hot poached pear in lemon syrup. NGCI

Layered coffee pudding

Vegan cafe-au-lait pudding layered with blackberry cassis and amaretto jelly. Topped with cocoa crumble and 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:

- Chocolate
- Vanilla
- Raspberry
- Ginger and lime
- Miso V
- Pineapple sorbet V
- Coconut and rum sorbet V
- Beetroot, coconut and whisky icecream V
- 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 £23.50, 3 courses £30.00