

## 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, golden beetroot and a sweet 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

### Celeriac rolls of mushroom, puy lentil and walnut

Served with roasted baby potatoes, puff pastry (crispy polenta for V/ NGCI option), rocket 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:

- Chocolate (V)
- Vanilla
- Raspberry
- Ginger and lime
- 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 £22.50, 3 courses £29.00