

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 asparagus and smoked cheese

Served with sundried tomato tapenade and mixed leaves.

Homemade hummus

With tomato chutney and homemade bread. V (NGCI)

Mains

Asparagus, pea and fennel risotto

Made with Millbrook Dairy Company's award winning extra mature Scottish cheddar. Cooked in our own fennel broth. Topped with asparagus tips, pine nuts and lemon infused oil. (V) NGCI

Koftas of aubergine, cashew nut and aduki bean

With roasted sweet potato, tomato coconut cream and plantain chips. 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, spinach and heather ale shallot sauce. (V) (NGCI)

Jerusalem artichoke and smoked cheese pudding

Artichoke and smoked cheese baked pudding. Served with polenta chips, roasted carrot and beetroot velouté. NGCI

Desserts

Hot rhubarb and ginger tart

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

Tonka bean pannacotta

Served with homemade meringue and lime basil macerated strawberries. NGCI

Mango, passion-fruit and vanilla pudding

Layered and topped with coconut crumble. Served with coconut and rum sorbet and an 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