

# main meals

**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* 17.25

**Stir-fried vegetables with organic noodles and smoked tofu** - Cooked with edamame beans, fresh ginger, garlic, chilli, spices, sesame and tomato sauce. Topped with home-smoked tofu. *V* 15.95

**Sri Lankan beetroot and roasted cauliflower curry** - Topped with coconut and mint riata. Served with a basmati rice crumpet, banana fritter and spiced pineapple gel. *V NGCI* 17.50

**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* 16.50

**Celeriac rolls of mushroom, puy lentil and walnut** - Served with roasted baby potatoes, puff pastry, spinach and heather ale shallot sauce. *[V] [NGCI]* 17.65

**Jerusalem artichoke and smoked cheese pudding** - Artichoke and smoked cheese baked pudding. Served with polenta chips, roasted carrot and beetroot velouté. *NGCI* 18.15

**Leafy salad of Strathdon blue cheese and roasted butternut squash** - With quinoa, broccoli, green beans, toasted walnuts and pomegranate dressing. Home-smoked tofu as vegan option. *[V] NGCI* 14.95

---

**Cheese plate with tomato chutney** - Strathdon Blue, Kintyre Applesmoke and Clava Brie, with homemade tomato chutney, apple and oatcakes\*. *NGCI* 13.50

*\* All our cheeses are produced in Scotland*

---

**Brunch served every Saturday and Sunday until 5 p.m.** - Free range eggs cooked your way, served on toast with haggis, homemade potato scone, mushrooms and beans in a herb tomato sauce. *[V]* 11.95

# Desserts

**Assiette of desserts for 2 to share** - Hot rhubarb and ginger tart, tonka bean pannacotta and homemade chocolates filled with sambuca, coffee and white chocolate. Served with raspberry ice cream and pineapple sorbet. 13.50

**Vegan Assiette for 2 to share** - Chocolate coulant cake, raspberry jelly and homemade orange marmalade chocolates. Served with pineapple sorbet and beetroot, coconut and whisky ice cream. *V* 13.50

**Chocolate cake with plum and port compote** - Warm chocolate coulant cake served with plum and port compote and beetroot, coconut and whisky ice cream. *V* 7.95

**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. 8.25

**Tonka bean pannacotta** - Served with homemade meringue and lime basil macerated strawberries. *NGCI* 7.95

**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* 8.95

**Ginger and lime ice cream with orange cake** - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake. 8.50

**Dark chocolate soufflé** - Served with homemade vanilla ice cream. *NGCI* 8.50

**Homemade ice creams and sorbets** *[NGCI]* 7.25  
Select 3 scoops from:

- Chocolate *[V]*
- Vanilla
- Raspberry
- Ginger and lime
- Pineapple sorbet *V*
- Coconut and rum sorbet *V*
- Beetroot, coconut and whisky *V*
- Blackberry and rosemary sorbet *V*

# Dessert wines

**Nostros, Gewürztraminer/ Sauvignon Blanc, Chile.** 70ml glass: 4.95 500ml Bottle: 31.00  
Sweet pear and peach aromas. *[abv 12.0%]*

**Campbells, Rutherglen Muscat, Australia.** 70ml glass: 5.95 375ml Bottle: 31.00  
Delectably fruity and luscious. *[abv 17.5%]*

# Digestifs

**25ml** - Grappa, Limoncello, Tia Maria, Glayva, Drambuie, Amaretto, Pernod, Angostura 1919 aged rum, Sambuca, Grand Marnier, Vegan Cremaura Cream Tequila Liqueur (orange or chocolate). 4.95

**50ml** - Baileys, Quinta Do Noval unfiltered Port, Delaforce White Port, Pedro Ximenez Sweet Sherry. 4.95

# After dinner drinks

## single malt whisky

<b>Talisker 10</b> - Spicy and smokey taste with peppery notes and a long finish.	5.75
<b>Coal Ila 12</b> - Delicately smoked, herbal and peppery.	6.25
<b>Glenmorangie 10</b> - Classic malt, creamy and fruity. Best paired with pannacotta.	5.50
<b>Highland Park 12</b> - Fresh, clean and aromatic with citrus and jasmine flavours.	5.25
<b>Lagauvlin 16</b> - Smokey, mature and spicy. Best paired with orange cake.	9.00
<b>Laphroaig 10</b> - Smokey and smooth with liquorice notes. Pair with chocolate.	5.75
<b>Springbank 10</b> - Oak and marzipan notes. Gentle hint of smoke.	7.50
<b>House Scotch Whisky</b> - Ask your waiter about the house whisky.	5.00

## brandy/ cognac

<b>Maxime Trijol</b> - Cognac VS	4.95
<b>Armagnac</b> - Baron de Sigognac VS	
<b>Calvados</b> - Chateau du Breuil	

## Hot drinks

<b>Hot Toddy</b> - Scotch whisky, lemon, honey, spices.	6.50
<b>Liqueur coffee</b> - Your choice of liqueur with coffee. Topped with double cream (vegan 'cream' available).	5.95
<b>Scottish coffee</b> - Made with Scotch whisky. Topped with double cream (vegan 'cream' available).	6.50
<b>Hot Port</b> - Quinta Do Noval unfiltered Port, lemon, spices.	5.95

## coffee and tea

<b>Coffee, Decaffeinated coffee, Macchiato</b>	2.95
<b>Cappuccino, Latte</b>	3.25
<b>Mocha, Hot chocolate</b>	3.50
<b>Espresso</b>	double 2.75 single 2.50
<b>Tea</b> - English breakfast, Earl Grey, Darjeeling, Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cinnamon. All loose leaf.	2.75

Coffees available with full fat or semi-skimmed milk, organic soya or speciality barista oat milk. Our coffee is specially blended for us by a local roastery.

# starters, salads & sides

<b>Soup</b> - Substantial bowl of freshly prepared soup of the day with homemade bread. [V] [NGCI]	6.95
<b>Tart of asparagus and smoked cheese</b> - Served with sundried tomato tapenade and mixed leaves.	8.25
<b>Butternut squash raviolo</b> - Homemade raviolo of roasted butternut squash. Served with cream of courgette, toasted pumpkin seeds, sage crisps and sage oil. V	8.50
<b>Gnocchi with warm rhubarb salad</b> - Homemade gnocchi with fresh basil, served with warm rhubarb salad and blackberry, rosemary and mustard dressing. V	8.50
<b>Leafy salad of Strathdon blue cheese and roasted butternut squash</b> - With quinoa, broccoli, green beans, toasted walnuts and pomegranate dressing. Home-smoked tofu crumble as vegan option. [V] NGCI	7.50
<b>Lemon braised fennel with chickpeas in smoked tomato sauce</b> - With crispy polenta and cashew fennel cream. V NGCI	8.25
<b>Smoked and marinated tofu</b> - Home-smoked tofu, fried and served with pickled lotus root, golden beetroot and a sweet sesame miso sauce. V NGCI	6.00
<b>Homemade hummus</b> - With tomato chutney and homemade bread. V [NGCI]	6.15
<b>Olives</b> - Marinated olives with homemade bread and herb olive oil. V [NGCI]	5.75
<b>Chunky chips</b> - With fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. [V] NGCI	5.95

V - Vegan  
[V] - Vegan on request  
NGCI - Non gluten containing ingredients  
[NGCI] - Non gluten containing ingredients on request

An optional 10% service charge will be added to tables of 6 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.  
Please inform the waiting staff of any allergies.