

Main meals

Moroccan blackeye bean stew - With sweet potato and mint dumplings and harissa brioche. Topped with toasted almonds, pomegranate seeds and lemon yoghurt. 16.50

Stir-fried vegetables with organic noodles and smoked tofu - Cooked with edamame beans, fresh ginger, garlic, 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 15.95

Risotto of courgette, canellini beans and lemon - Arborio rice cooked in our own green pea broth with braised leek, mature cheddar, mascarpone and white wine. Topped with toasted walnuts. [V] NGCI 15.45

Haggis, neeps and tatties with puff pastry - Puy lentil haggis and turnip with homemade puff pastry. Served with potato mash and Scotch whisky sauce. [V] 16.50

Baked pea and blue cheese pudding with polenta chips - Green pea, mint, basil and Strathdon blue cheese baked pudding. Served with polenta chips, roasted celeriac and carrot velouté. NGCI 16.95

Leafy salad with strawberry and pink peppercorn dressing - With Strathdon blue cheese, kombucha-marinated apricots, toasted walnuts, fine green beans and broccoli. Home-smoked tofu as vegan option. [V] NGCI 14.25

Cheese plate with tomato chutney - Strathdon Blue, Kintyre Applesmoke and Clava Brie, with homemade tomato chutney, apple and oatcakes*. NGCI 12.95

* 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, home made potato scone, mushrooms and beans in a herb tomato sauce. [V] 10.95

Desserts

Assiette of desserts for 2 to share - Hot blackberry and apple tart, tonka bean panacotta and homemade chocolates filled with sambuca, coffee and white chocolate. Served with raspberry ice cream and pineapple sorbet. 11.50

Vegan Assiette of desserts for 2 to share - Raspberry jelly, chocolate coulant cake and homemade lemon curd chocolates. Served with pineapple sorbet and beetroot, coconut and whisky ice cream. V 11.50

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

Hot blackberry and apple tart - Made to order with a delicate sweet shortcake pastry, topped with oat and hazelnut crumble and served with homemade chocolate ice cream. 7.95

Tonka bean pannacotta - Served with homemade meringue and caramel poached pear. NGCI 7.95

Raspberry jelly with lemon cake - Topped with coconut and rum sorbet. Served with a homemade lemon curd chocolate. V [NGCI] 7.95

Ginger and lime ice cream with orange cake - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake. 7.95

Dark chocolate soufflé - Served with homemade vanilla ice cream. NGCI 7.95

Homemade ice creams and sorbets [NGCI] 6.95

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 wine

Jurançon Clos Guirouilh, 2015 France. 70ml glass: 4.95 375ml Bottle: 25.95
A delicate sweet honey wine, almost lemon meringue-like in character. [abv 13.0%]

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. 4.95

50ml - Baileys, vegan whisky liqueur (Liquid Oats), Port, Pedro Ximenez Sweet Sherry. 4.95

Please turn over to see our hot drink selection

After dinner drinks

cocktails

Espresso Martini - Stolichnaya, Tia Maria, Espresso.	9.25
White Russian - Tia Maria and vodka shaken and layered with milk, cream, oat milk or organic soya milk. Topped with cocoa powder.	9.25
Old Fashioned - Brown sugar muddled with Glenmorangie 10 and bitters. Garnished with orange zest.	9.25
Sours - A classic made with your choice of whisky or amaretto.	9.25

Brandy/ cognac

Maxime Trijol - Cognac VS	4.95
Armagnac - Baron de Sigognac VS	
Calvados - Chateau du Breuil	

Beer

Barney's Not Milk Stout - Born from a challenge to make a vegan milk stout. Coffee and Vanilla dessert beer. <i>[abv 5.9%]</i>	5.75
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Hot drinks

Hot Toddy - Glenmorangie Single Malt Whisky, lemon, honey, spices.	5.50
Liqueur coffee - Your choice of liqueur with coffee. Topped with double cream (vegan 'cream' available).	5.50
Scottish coffee - Made with Glenmorangie Single Malt.	5.95

coffees and teas

Coffee, Decaffeinated coffee, Macchiato	2.95
Cappuccino, Latte	3.25
Mocha, Hot chocolate	3.50
Espresso	double 2.75 single 2.50
Tea - 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.

Please ask to see our selection of single malt whiskies

starters, salads & sides

Soup - Substantial bowl of freshly prepared soup of the day with homemade bread. <i>[V] [NGCI]</i>	6.45
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6 i h h Y f b i h ' g e i U g \ ' f U j] c `] - Homemade ravioli filled with roasted butternut squash. Served with cream of courgette, toasted pumpkin seeds, sage crisps and sage oil.	8.25
Gnocchi with warm pear salad - Homemade gnocchi with fresh basil, served with warm pear salad and blackberry, rosemary and mustard dressing. <i>V</i>	7.95
Roasted butternut squash salad - With pomegranate and apple cider dressing. <i>[V] NGCI</i>	7.25
Coconut polenta with tikka massala cream and spiced brassicas - Fried coconut polenta with spiced tenderstem broccoli and cauliflower served with a tikka masala cream and sumac powder. <i>V NGCI</i>	7.95
Smoked and marinated tofu - Home-smoked tofu, fried and served with pickled lotus root, golden beetroot and a sweet sesame miso sauce. <i>V NGCI</i>	5.75
Homemade hummus - With tomato chutney and homemade bread. <i>V [NGCI]</i>	5.90
Olives - Marinated olives with homemade bread and herb olive oil. <i>V [NGCI]</i>	5.50
Chunky chips - With fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. <i>[V] NGCI</i>	5.75

*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.*