

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

Thai spiced fritters

Thai potato and pea fritters with smoked tofu center. Served with plum sauce and apple and tamarind chutney. V NGCI

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. V NGCI

Mains

Risotto marinara of mushroom and cannellini beans

Topped with pine nuts, rocket, whipped marcapone and white port drizzle. (V) NGCI

Moroccan black-eyed bean stew

With mint and sweet potato dumplings and harissa brioche. Topped with toasted almonds, pomegranate seeds and lemon yoghurt. V (NGCI)

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)

Jerusalem artichoke and smoked cheese pudding

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

Desserts

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.

Tonka bean pannacotta

Served with homemade meringue and caramel poached pear. 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:

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“Coconut and rum sorbet

“Beetroot, coconut and whisky icecream V

“Blackberry and rosemary sorbet

NGCI- Non gluten containing ingredients, (NGCI)- Non gluten containing ingredients on request
V- vegan, (V) – vegan on request

2 courses £21.50, 3 courses £27.50