



Vegetarian & Vegan Menu

Starters

Soup of the Day (Vg) <i>(Ask server for details)</i>	£8
Enoki Mushrooms (Vg) <i>Crispy enoki mushrooms, roast hazelnut crumb, sesame seed caramel</i>	£9
Garlic Bruschetta (Vg) <i>Three tomato mix on garlic toasted bruschetta, pesto and balsamic glaze</i>	£8
Beetroot & Fig (V, GF) <i>Salt baked beetroot, roast fig, grilled courgette & marinated feta, roast walnut & honey dressing.</i>	£9

Mains

Chargrilled Aubgerine (Vg, GF) <i>Chargrilled aubergine stuffed with veggie cous cous, pomegranate, coriander & baba ganoush, toasted pinenuts</i>	£14
Veggie Haggis (V) <i>Veggie haggis, parmesan & polenta cake, roast veg, Arran mustard cream sauce</i>	£12
Pan Fried Halloumi (V, GF) <i>Pan fried halloumi, warm samphire, broad bean & courgette salad, parmentier potatoes, rose harissa hollandaise sauce</i>	£14
Roast Cauliflower Curry (Vg, GF) <i>Roast cauliflower and butternut squash, sticky coconut rice, spiced Thai butternut squash sauce</i>	£14

Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Sauteed wild mushrooms & spinach (GF, V)</i>	£6
<i>Soy & chilli tenderstem, crispy onions (V)</i>	£6		

Vegan Dessert

Iced Terrine (Vg, GF) <i>Roasted muscovado pineapple, orange & pineapple iced terrine, tangerine & ginger sauce</i>	£9
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A discretionary 10% service charge will be applied to tables of 5 and more