



Starters

- Soup of the Day (Vg, GF)** £8
Ask for today's soup
- Halloumi (V, GF)** £8
Fried halloumi, pea fricassee, herb puree, lemon crème fraiche
- Beets Salad (V, GF) (Vg upon request)** £10
Salt baked beetroot, crowdie (cow's milk cheese), sun blushed tomatoes, candied pecans, chilli & mint dressing

Mains

- Veggie Haggis (V)** £12
Veggie haggis, garlic crushed potatoes, honey roast carrots, champagne beurre blanc
- Squash Masala (V, GF)** £14
Roast butternut squash, sticky coconut rice, smashed cucumbers (contains nuts), butter masala sauce, mint yoghurt
- Roast Harissa Cauliflower (Vg, GF)** £14
Roast harissa cauliflower, braised red cabbage, chickpeas with spinach, cauliflower puree, toasted hazelnuts & harissa dressing

Sides

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| <i>Triple cooked chips (V, Vg)</i> | £6 | <i>Wild mushrooms & spinach (V, GF, Vg upon request)</i> | £6 |
| <i>Honey Roast Carrots & toasted almonds (V, Vg upon request)</i> | £6 | <i>Dauphinoise Potatoes (V, GF)</i> | £6.50 |

Desserts

- Crème Brulée (V, GF)** £12
Classic crème brulée, almond & lemon ricciarelli biscuit, Amarena cherry Chantilly cream
(Combine with our Classic Champagne cocktail)
- Coffee Meringue (V, GF)** £10
Coffee meringue, brandy ice-cream, chocolate sauce & sugared walnuts
(A great companion to our Chocolate Orange Espresso Martini)
- Mille Feuille (V)** £10
Tropical fruit mille feuille, passionfruit mousse, lime & coconut sauce
(Combine with our White Lady cocktail)
- Plum & Pear (Vg)** £9
Filo basket of roasted plums & pears, cinnamon oat crumble, chilli caramel syrup
(Ideal with our Poinsettia)

*GF – Gluten Free
V – Vegetarian
Vg – Vegan*