



## Starters

- Soup of the Day (Vg, GF)** £9  
*Ask for today's soup*
- Halloumi (V, GF)** £9  
*Fried halloumi, sweetcorn & roast pepper salsa, watercress & crispy onion salad*
- Asparagus Salad (V, GF) (Vg upon request)** £11  
*Asparagus tips, beetroot tartare, lemon hollandaise, bloody mary dressing*

## Mains

- Veggie Haggis (V)** £15  
*Veggie haggis, garlic crushed potatoes, honey roast carrots, Arran mustard cream sauce*
- Squash Curry (V, GF)** £16  
*Roast butternut squash, sticky coconut & lemongrass rice, Thai green curry sauce*
- Roast Harissa Cauliflower (Vg, GF)** £16  
*Roast harissa cauliflower, braised red cabbage, chickpeas with spinach, cauliflower puree, toasted hazelnuts & harissa dressing*

<b>Sides</b>			
<i>Triple cooked chips (V, Vg)</i>	<b>£6.50</b>	<i>Tenderstem broccoli, black olive &amp; emulsion (V, GF)</i>	<b>£6.50</b>
<i>Honey Roast Carrots &amp; toasted almonds (V, Vg upon request)</i>	<b>£6.50</b>	<i>Dauphinoise Potatoes (V, GF)</i>	<b>£6.50</b>

## Desserts

- Crème Brulée (GF) (GF without arlette)** £12  
*Classic crème brulée, fresh berries, cinnamon arlette*  
(Combine with our Classic Champagne cocktail)
- Crème Caramel (GF) (GF without biscotti)** £10  
*Dark chocolate crème caramel, amaretti ice-cream, almond biscotti*  
(A great companion to our Negroni Bianco)
- Passionfruit Tart** £11  
*Passionfruit curd tart, white chocolate cream cheese, raspberry coulis*  
(Combine with our Frangelico Espresso Martini)
- Strawberry Meringue (GF)** £11  
*Meringue with strawberry & lemongrass, candied lemons & vanilla Chantilly*  
(Combine with our French 75)
- Apple Crumble (Vg)** £10  
*Apple & cinnamon crumble, homemade salted caramel ice-cream*  
(Ideal with our Rhubarb Spritz)

GF – Gluten Free  
V – Vegetarian  
Vg – Vegan

