



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

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

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)
- Strawberry Meringue (GF)** £11
Meringue with strawberry & lemongrass, candied lemons & vanilla Chantilly
(Combine with our French 75)
- Apple Crumble (Vg)** £10
Apple, mixed berry & cinnamon crumble, homemade salted caramel ice-cream
(Ideal with our Rhubarb Spritz)

GF – Gluten Free

V – Vegetarian

Vg – Vegan