



Starters

- Soup of the Day (Vg, GF)** £9
Ask for today's soup
- Halloumi (V, GF)** £9
Fried halloumi, pickled fennel salad, apple puree, & apple vinaigrette
- Fig & Feta (GF, V)** £11
Marinated feta, candied walnuts, fig salad & caper dressing (vegan upon request)

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

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| <i>Triple cooked chips (V, Vg)</i> | £6.50 | <i>Minted Peas (V, Vg upon request GF)</i> | £6.50 |
| <i>Five spice roast & 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)
- Chocolate Gateaux** £10
Milk chocolate mousse gateaux, nougatine ice-cream, Amaretto & chocolate sauce
(Dish contains nuts)
(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