



## Starters

- Lentil soup (Vg, GF)** £9  
*Traditional lentil & mixed vegetable soup*
- Crispy Enoki Mushroom (V)** (Vg upon request) £9  
*Crispy enoki mushroom, sauteed wild mushrooms, toasted brioche, roast hazelnut & sesame seed caramel*
- Squash Risotto (V)** (Vg upon request) £11  
*Roast butternut squash & parmesan risotto, chestnut & sage crumble*

## Mains

- Veggie Haggis (V)** (Vg upon request) £15  
*Veggie haggis, garlic crushed potatoes, roast carrots, Arran mustard cream sauce*
- Roast Cauliflower Curry (Vg, GF)** £16  
*Roast cauliflower florets, chickpeas, sticky coconut & lemongrass rice, Thai green curry sauce*
- Braised Celeriac (V)** (Vg upon request) £16  
*Braised celeriac, potato terrine, spiced nut crumble, apple & chicory jam*

## Sides

<i>Triple cooked chips (V, Vg)</i>	<b>£6.50</b>	<i>Sauteed Sprouts (V, Vg upon request, GF)</i>	<b>£6.50</b>
<i>Roast carrots &amp; toasted almonds (V, Vg upon request, GF)</i>	<b>£6.50</b>	<i>Dauphinoise Potatoes (V, GF)</i>	<b>£6.50</b>

## Desserts

- Eggnogg Crème Brulée (V, GF without shortbread)** £12  
*Eggnogg crème brulée, nougatine shortbread, rum soaked winter berries*
- Gingerbread Cheesecake (V)** £10  
*Gingerbread cheesecake, toffee stewed apples, cinnamon ice cream*
- The Buttery's Cloutie Dumpling (V)** £11  
*Traditional cloutie dumpling, Advocaat custard, vanilla & apricot compote*
- Strawberry Poached Pear (Vg)** £10  
*Strawberry poached pear, cranberry & nut granola, black pepper & gin caramel*

*GF – Gluten Free*

*V – Vegetarian*

*Vg – Vegan*

