



Starters

- Soup of the Day (Vg, GF)** £9
Ask for today's freshly made soup
- Tomato & Olive Bruschetta (Vg)** £9
Three tomato & mixed olive bruschetta, toasted brioche, caper & herb salsa
- Fig & Feta (GF, V)** £12
Marinated feta, candied walnuts, fig salad, chilli & mint dressing

Mains

- Veggie Haggis (V)** (Vg upon request) £15
Veggie haggis, sauteed garlic & spinach baby potatoes, honey roast carrots, Arran mustard cream
- Blue Cheese & Broccoli Cannelloni (V)** £17
Blue cheese & broccoli stuffed crispy cannelloni, charred tenderstem broccoli, salsa verde
- Wild Mushroom Risotto (V)** (Vg upon request) £16
Wild mushroom & toasted pinenut risotto, parmesan wafer, rocket pesto

Sides

Triple cooked chips (Vg)	£6.50	Tenderstem broccoli & salsa verde (Vg, GF)	£6.50
Honey roast carrots & toasted almonds (V, GF)	£6.50	Creamed Savoy cabbage & bacon (GF)	£6.50
Dauphinoise potatoes (V, GF)	£6.50		

Desserts

- Coconut & Pistachio Pannacotta (Vg, GF)** £11
Pistachio & coconut pannacotta, mango passionfruit compote, puffed wild rice
- Crème Brulée (V, GF)** £13
Classic crème brulée, preserved citrus & orange macarons
- Strawberry & Chocolate Mille-Feuille (V)** £12
Strawberry & chocolate mille-feuille, chocolate sauce, lavender ice cream
- Trio of Ice-creams (V)** £10
Brandy Basket with trio of home-made ice-creams
Ask for today's flavours

GF – Gluten Free
V – Vegetarian
Vg – Vegan