



Aperitive

£

Gordal Olives

5

Starters

Soup of the Day (GF, Vg)

9

Ask for today's freshly made soup

Wild Mushroom Bruschetta (V)

10

Wild mushroom bruschetta, wild mushroom duxelles, Boursin cream

Melon & Feta Salad (GF, V)

12

Compressed watermelon & feta salad, cherry balsamic reduction, toasted pine nuts, pickled cucumber, shallots & micro basil

Mains

Veggie Haggis (V, Vg upon request)

15

Vegetarian haggis, sauteed garlic & spinach baby potatoes, honey roast carrots, Arran mustard cream

Roast Harrisa Cauliflower (Vg, GF)

18

Roast harissa cauliflower, braised savoy cabbage, chickpeas with spinach, cauliflower puree, toasted hazelnuts & harissa dressing

Gremolata Risotto (GF, V, Vg upon request)

16

Gremolata risotto, roast cherry tomatoes, romesco dressing

Sides

Triple cooked chips (Vg)

£6.50

Tenderstem broccoli & soy caramel (Vg)

£6.50

Dauphinoise potatoes (GF, V)

£6.50

Honey roast carrots & toasted almonds (GF, V)

£6.50

Desserts

Poached Pear (GF, Vg)

12

Saffron poached pear, gluten-free granola, black sambuca & plum compote

Tira'Mac'Su (V)

12

Glavya & Arran Gold infused Tiramisu, morello cherry ice cream

White Chocolate & Lemon Meringue (V)

12

White chocolate & Lemon meringue nest, lemon curd, feuilletine crumb

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

**Out of respect for other diners, please keep your mobile on silent and
refrain from using in the dining room**