



## Starters

<b>Soup of the Day</b> (Vg, GF) <i>Ask for today's freshly prepared soup</i>	£9
<b>Wild Mushroom Bruschetta</b> (V) (Vg upon request) <i>Wild mushroom bruschetta, porcini duxelles crostini, Boursin cream</i>	£10
<b>Goats Cheese &amp; Honey Pannacotta</b> (V, GF) <i>Port poached figs, candied walnuts, pomegranate dressing</i>	£12

## Mains

<b>Veggie Haggis</b> (V) (Vg upon request) <i>Vegetarian haggis, sauteed garlic &amp; spinach baby potatoes, honey roast carrots, Arran mustard cream</i>	£15
<b>Roast Harrisa Cauliflower</b> (Vg, GF) <i>Roast harissa cauliflower, braised savoy cabbage, chickpeas with spinach, cauliflower puree, toasted hazelnuts &amp; harissa dressing</i>	£17
<b>Pea &amp; Spinach Risotto</b> (V) <i>Garden pea &amp; wilted spinach risotto, basil pesto &amp; toasted pinenutes</i>	£16

## Sides

<b>Triple cooked chips</b> (Vg)	£6.50	<b>Mixed Greens &amp; Truffle Oil</b> (V, GF)	£6.50
<b>Honey roast carrots &amp; parsnips</b> (V, GF)	£6.50	<b>Dauphinoise potatoes</b> (V, GF)	£6.50

GF – Gluten Free  
V – Vegetarian  
Vg – Vegan