



Starters

- Soup of the Day** (Vg, GF) £10
Ask for today's freshly prepared soup
- Tempura Samphire Salad** (V) (Vg, GF upon request) £10
Salad of mushrooms, sun-blushed tomatoes, charred leek, sesame, tempura samphire, candied pecans, lemon & thyme aioli
- Whipped & Grilled Goats' Cheese** (V) (GF upon request) £12
Lemon infused whipped goats' cheese, grilled goats' cheese, pickled shallots, marinated beetroot, pâte sablée, wild garlic pesto

Mains

- Veggie Haggis** (V) (Vg upon request) £15
Vegetarian haggis, sauteed garlic & spinach baby potatoes, honey roast carrots, Arran mustard cream
- Roast Harissa Cauliflower** (Vg, GF) £17
Roast harissa cauliflower, braised savoy cabbage, chickpeas with spinach, cauliflower puree, toasted hazelnuts & harissa dressing
- Wild Mushroom & Leek Tagliatelle** (V) £16
Wild mushroom & leek tagliatelle, charred leeks, toasted pinenuts

Sides

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| Triple cooked chips
(Vg) | £6.50 | Tender stem broccoli, garlic oil
& crispy shallots
(Vg) | £6.50 |
| Honey roast carrots & parsnips
(V, GF) | £6.50 | Dauphinoise potatoes
(V, GF) | £6.50 |

GF – Gluten Free

V – Vegetarian

Vg – Vegan