

## Starters

### **Gnocchi with warm pear salad.**

Homemade gnocchi with fresh basil, fried and served with warm pear salad.

### **Aubergine, chickpea and cashew kofta.**

Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. V GF

### **Tartlet of Blue cheese and cherry tomatoes.**

A delicate butter shortcrust tartlet filled with crème fraiche, Strathdon Blue cheese, cherry tomatoes and caramelised onion. Served with rocket salad with red pesto and reduced balsamic and honey dressing.

## Soup

Freshly prepared soup of the day served with homemade bread. (GF)

## Mains

### **Risotto with beetroot sauce, butter bean, braised leek and roasted celeriac.**

Arborio rice cooked in our own broth with braised leek, butter beans, white wine, mascarpone and Arran cheddar with marjoram and thyme beetroot sauce. Topped with roasted celeriac and watercress.  
(V) NGCI

### **Chilli arancino, spiced quinoa courgette wrap and chocolate sauce.**

Vegetable and rice chilli wrapped in breadcrumbs. Quinoa wrapped in courgette with spinach, pinenuts, sundried tomatoes and herbs served with avocado chickpea puree and chocolate sauce. V

### **Mushroom, goats cheese and Heather ale strudel.**

Mushroom, rosemary, Bonnet goats cheese from Ayrshire and Heather Ale, baked and wrapped in filo pastry. Served with polenta chips and shallot sauce.

### **Aduki bean and roast vegetable bake with smoked tofu.**

Roasted root vegetables and aduki beans with mushroom and rosemary in a rich red wine sauce topped with caraway savoy cabbage and marinated smoked tofu. V NGCI.

## Desserts

### **Dark chocolate soufflé.**

Served with homemade vanilla ice cream. GF

### **Whisky pannacotta with warm pear and caramel sauce.**

Served with meringue. GF

### **Raspberry jelly with lemon cake and rum sorbet.**

Whole raspberry jelly on lemon cake topped with coconut rum sorbet. Served with a homemade orange marmalade chocolate. V (GF)

### **Chocolate cake with plum and port compote.**

Coulant chocolate cake served warm with port soaked plum compote and beetroot coconut and whisky ice cream. V

V- vegan (V) – vegan on request  
2 courses £17.50 3 courses £22.50