

Starters

Gnocchi with warm peach salad.

Homemade gnocchi with fresh basil, fried and served with warm peach 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 of runner bean, braised leek and roasted red pepper.

Arborio rice cooked in our own broth with runner bean, braised leek, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce.
Topped with watercress and spinach. (V) GF

Spiced quinoa, spinach, pinenuts and sundried tomato courgette wrap with a rice arancino.

A blend of quinoa with leeks, spinach, pinenuts, sundried tomatoes and herbs. Served with a Kintyre smoked cheese rice arancino and beetroot chickpea puree.

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.

Roasted cauliflower, potato and chickpea curry.

Served in a spicy aromatic sauce and served with homemade flat bread, tomato chutney and mint raita.
V (GF)

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream. GF

Vanilla pannacotta with strawberries and elderflower sauce.

Served with meringue. GF

Raspberry jelly with rum sorbet.

Whole raspberry jelly 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 ice cream. V

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