

## Starters

### **Gnocchi with warm rhubarb salad.**

Homemade gnocchi with fresh basil, fried and served with warm rhubarb 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 asparagus.**

A delicate butter shortcrust tartlet filled with crème fraiche, Strathdon Blue cheese, asparagus 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 asparagus, braised leek and roasted red pepper.**

Arborio rice cooked in our own broth with asparagus, 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 and coconut jelly with rum sorbet.**

Layered raspberry and coconut 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