

Starters

Parsnip and blue cheese pudding with pea sauce.

Baked, blended parsnip, Strathdon Blue Cheese and Bramley apple. Served with a light pea sauce. GF

Thai fritter of broccoli and smoked tofu.

Fritters of home smoked tofu and broccoli with peas, fresh ginger, green chilli, lime leaf, lemongrass, sesame and coriander. Served with fresh banana chutney and plum dressing. V GF

Tagliatelle with roasted squash and basil pesto.

Homemade pasta ribbons with a creamy pesto and cherry tomatoes. Topped with roasted squash.

Soup

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

Mains

Risotto of braised leek and roasted red pepper.

Arborio rice cooked in our own broth with leek, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce. Topped with kohlrabi and asparagus spears. (V) GF

Puy lentil shepherd's pie with roasted vegetables.

Puy lentils cooked with red wine and vegetables topped with mash potato and mature cheddar. Served with roasted carrot, parsnip and savoy cabbage. (V) GF

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.

Spiced quinoa, spinach, hazel and walnut aubergine wrap with a rice arancino.

A blend of spiced quinoa with celeriac, spinach and toasted hazel and walnuts. Wrapped in grilled aubergine with coriander pesto, served with Kintyre smoked cheese rice arancino and beetroot chickpea puree.

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream. GF

Whisky pannacotta with pear and caramel.

Whisky pannacotta topped with warm pear and caramel
Served with meringue. GF

Whole orange segment jelly with pineapple and rum sorbet.

Raspberries in jelly and served on thinly sliced caramel pineapple topped with rum coconut sorbet.
Served with rum soaked raisins. V GF

Cranberry with coconut and oat milk pudding.

Served with a homemade passion fruit coconut chocolate. V

V- vegan

(V) – vegan on request

2 courses £17.50

3 courses £22.50