

Starters

Olive polenta with grilled vegetables and goats curd.

Fried olive polenta with grilled red pepper and courgette served with basil pesto and homemade goats cheese curd. GF

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 slow dried tomato.

A delicate butter shortcrust tartlet filled with crème fraiche, Strathdon Blue cheese, slow dried tomato 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 roasted butternut squash, leek and Kohlrabi.

Arborio rice cooked in our own broth with braised leek, white wine, mascarpone and Lyburn Farm mature cheese with roasted butternut squash and topped with kohlrabi and watercress. (V) GF

Aduki bean roast vegetable stew with a Tyrol dumpling.

A bake of roasted root vegetables in a rich red wine sauce served with a Tyrol dumpling filled with Kintyre Applewood Smoked Cheese.

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 griddle cakes, tomato chutney and mint raita. V GF

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream. GF

Cardamom pannacotta with pear and caramel sauce.

Served with meringue.

Orange jelly with lemon cake and rum sorbet.

Orange jelly served on lemon cake and topped with rum coconut sorbet. Served with a homemade orange marmalade chocolate. V

Chocolate cake with plum and port compote.

Coulant chocolate cake served warm with port soaked plum compote and beetroot ice cream. V Delete hot peach and raspberry tart.

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