

## Starters

### **Gnocchi with warm peach salad.**

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

### **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 Smoked cheese and cherry tomatoes.**

A delicate butter shortcrust tartlet filled with crème fraiche, Kintyre Applewood Smoked 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. (NGCI)

## Mains

### **Chilli pancake with chocolate sauce and sweet potato fritter-**

Chilli vegetable, butter beans, kidney beans wrapped in a pancake and served with sweet potato fritter, salsa and chocolate sauce. V (NGCI)

### **Quinoa, spinach, pinenuts and sundried tomato courgette wrap with roasted baby potatoes.**

A blend of quinoa with leeks, spinach, pinenuts, sundried tomatoes and fresh herbs wrapped in grilled courgette. Served with beetroot chickpea puree, salsa verde and roasted baby potatoes. V NGCI

### **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.

### **Baked beetroot pudding with potato and swede dauphinoise.**

Beetroot, Bramley apple and Kintyre Applewood smoked cheese baked pudding with layered potato and swede in a creamy sauce. Served with roasted carrot and pea sauce. NGCI.

## Desserts

### **Hot peach and Raspberry tart.**

Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream.

### **Vanilla pannacotta with warm strawberries and elderflower 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

Homemade ice cream; 3 scoops daily selection (V)

V- vegan - (V) – vegan on request  
2 courses £18.50 3 courses £23.50