

## Temporary Menu

## Starters

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

Homemade gnocchi with fresh basil, fried and served with warm rhubarb salad. V £6.95

### **Aubergine, chickpea and cashew kofta.**

Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. V NGCI £5.95

### **Tartlet of smoked cheese and Asparagus.**

A delicate butter shortcrust tartlet filled with crème fraiche, Kintyre Applesmoke cheese and asparagus. Served with rocket salad with red pesto and reduced balsamic and honey dressing. £6.50

### **Olive polenta with grilled vegetables and goats cheese curd.**

Fried olive polenta with grilled red pepper, butternut squash and courgette. Served with basil pesto and homemade goats cheese curd. NGCI £7.95

## Soup

Freshly prepared soup of the day served with homemade bread. (NGCI) (V) £4.95

## Mains

### **Roasted cauliflower, potato and chickpea curry.**

Served in a spicy aromatic sauce topped with toasted flaked almonds, with a sweet potato fritter, homemade flatbread, tomato chutney and mint raita. V (NGCI) £13.50

### **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 £13.75

### **Mushroom, Ayrshire Bonnet goats cheese and Heather ale strudel.**

Mushroom, rosemary, goats cheese from Ayrshire and Heather Ale, baked and wrapped in filo pastry. Served with polenta chips and shallot sauce. £13.95

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

Beetroot, Bramley apple and and Kintyre Strathdon Blue cheese baked pudding with layered potato and swede in a creamy sauce. Served with roasted carrot and pea sauce. NGCI. £13.95

## Desserts

£6.50

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

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

### **Vanilla pannacotta with strawberries and elderflower sauce.**

Served with meringue. NGCI

### **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 (NGCI)

### **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 and sorbet; 3 scoops daily selection (V)

**2 courses £17.95 3 courses £22.95**

## **Sides/Brunch**

**Chunky chips** with fresh rosemary and thyme salt.

Served with homemade apple and tomato ketchup and sour cream. (V) NGCI £4.25

**Marinated large olives** with homemade bread and herb and herb olive oil. V (NGCI) £4.50

**Homemade hummus** with tomato chutney and homemade bread. V (NGCI) £4.95

**Salad of fennel, beetroot, broccoli and walnut.**

A leafy salad with thinly sliced fennel, beetroot, broccoli, toasted walnuts and pumpkin seeds.

With raspberry balsamic, lemon and maple dressing. V NGCI

Side £4.95 Main £7.95

**Brunch** (Saturday and Sunday until 5pm)

Free range eggs cooked your way, served on toast with mushrooms, tomato, homemade potato scone and beans in a herb tomato sauce. (vegan with smoked tofu) £9.50

NGCI - non gluten containing ingredients. (NGCI) on request.

V – vegan (V) Vegan on request