

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 Blue cheese and cherry tomatoes.

A delicate butter shortcrust tartlet filled with crème fraiche, Strathdon Blue cheese, cherry tomatoes and caramelised onion. Served with rocket salad with red pesto and reduced balsamic and honey dressing. £6.50

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, Isle of Arran cheese and Heather ale strudel.

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

Baked parsnip pudding with potato and swede dauphinoise.

Parsnip, 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. £13.95

Desserts

£6.50

Hot apple and Raspberry tart.

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

Vanilla pannacotta with poached pear and cardamon 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)

V- vegan - (V) – vegan on request
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, sorrel, broccoli, toasted walnuts and pumpkin seeds. With raspberry balsamic, lemon and maple dressing. V NGCI
Side £4.95 Main £7.95

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

Smoked and marinated tofu.

Home smoked tofu, fried and served with plum chutney. V NGCI £4.50

Brunch

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) on request