

## 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 lemon coconut chocolate. V

V- vegan

(V) – vegan on request

2 courses £17.50

3 courses £22.50