

VEGETARIAN/VEGAN MENU

STARTERS

SOUP OF THE DAY 8.00
bread

BEETROOT & GOAT CHEESE BONBON 12.00
beetroot caramel, watercress

GRILLED WATERMELON & FETA SALAD 10.00
pumpkin seeds, pomegranate, raspberry dressing

MAINS

VEGETARIAN MACSWEEN HAGGIS 16.00
whisky & peppercorn sauce, seasonal vegetables

HERITAGE CARROTS 16.00
kate rodgers crowdie, cashew & coriander salad, carrot jus

CRISPY JACKFRUIT BURGER 18.00
gem lettuce, beef tomato, pickles, fries

DESSERTS

RHUBARB & GINGER TART 9.00
raspberry sorbet

CREME BRULEE 9.00
scottish shortbread

STICKY TOFFEE PUDDING 10.00
toffee sauce, tablet ice cream, caramelised
banana

CHOCOLATE & GAELIC WHISKY MOUSSE 9.00
peanut brittle, burnt orange

SCOTTISH CHEESE OF THE WEEK 11.00
oatcakes, chutney

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.