



Dietary Menu

TO START

Lentil <i>lentil soup, croutons & chives</i> GF, V, Ve	8
Cauliflower <i>gochujang, vegan mayo</i> V, Ve	8
Vegetable Tian <i>haggis, neeps & tatties, bon bon, whisky sauce</i> DF, V, Ve	10
Belly of pork <i>bacon jam, honey roast pear, cider jus</i> DF, GF	11

TO FOLLOW

Plant based beef burger <i>caramelised onions, violife cheese, gem lettuce, vegan mayo & fries</i> DF, V, Ve	16
Butternut Squash & Sage Ravioli <i>carrot, spinach & pumpkin seeds</i> DF, V, Ve	15
Grilled Chicken Burger <i>cheese & bacon, gem, tomato, fries & slaw</i> GF	18
Firecracker Chicken <i>hot sauce, sticky rice, micro salad</i> GF	18

DESSERT

Passionfruit Tart <i>Italian meringue</i> V	7
Triple Chocolate Mousse <i>white, milk, dark, honeycomb & caramel</i> GF	8
Rice Pudding <i>spiced apples & pears</i> V, Ve, GF, DF	8
Sticky Toffee Pudding <i>rum toffee sauce, vanilla ice cream</i> V, Ve, DF, GF	8
Cheese <i>gouda - Ardersier</i> <i>Paddy's milestone - Ayrshire</i> <i>blue murder - Tain</i> <i>quince. oatcakes</i> V, GF	13

SIDES

All 6

Pigs in kilts GF, DF
Salt & vinegar fries GF, DF, V, Ve
Cauliflower cheese V
Rocket salad, red onion, tomato & balsamic DF, V, Ve
Hand cut chips GF, DF, V
Honey glazed root vegetables GF, DF, V
Wilted greens GF, DF, V, Ve

DIETARIES

V - vegetarian
Ve - vegan
DF - dairy free
GF - gluten free
* - altered accordingly