

Vegetarian Menu

To Start

Seasonal Soup of the day (GF, VG) **£9.50**

Sushi Roll, Pickled Carrots, Avocado, Pickled Ginger Puree (GF, VG) **£11.50**

To Follow

Chickpea Samfaina, Foraged Nettle Puree, Glazed Vegetables (GF, VG) **£25.00**

Ramen of Summer Vegetables, Crispy Spiced Tofu, Noodles, Poached Egg **£28.50**

To Finish

Orange & Olive Oil Cake, Candied Pistachio, Citrus Labneh **£11.50**

Valrhona Dulcey Chocolate, Green Apple, Miso, Palmier **£12.50**

Salads, Ciabatta & Pasta

Cromlix House Garden Salad (GF, VG) **£14.00**

Charred Tenderstem Broccoli, Hazelnuts, Chilli & Garlic (GF, VG) **£14.50**

Cavatappi Pasta, Romesco Sauce, Vegetarian Parmesan **£17.50**

Ayrshire Dunlop Cheese Ciabatta, Kasundi Chutney, Rocket **£9.50**

- *Add Spiced Tofu (VG)* **£9.50**

Sides

Seasonal Greens, Steamed Potatoes, Garden Salad, Chips, Creamy Mash, Truffle Mash **£6.00**

(V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavour to use local produce whenever possible. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.