

## Vegetarian Menu

### Starters

Cream of Jerusalem Artichoke & Potato Soup - **£10.50**

Montagnolo Affine, English Chicory, Figs, Quince, Apple & Mâche Salad - **£11.50**

### Mains

Roast Cauliflower, Spiced Couscous, Poached Hen's Egg - **£25.00**

Red Wine & Beetroot Risotto with Smoked Clava Brie - **£28.50**

### Dessert

Fresh Figs, Cromlix Honey, Mascarpone Crèmeux, Hazelnut & Choux - **£11.50**

Valrhona Guanaja 70% Chocolate, Pain d'épices, Mango & Ginger - **£12.50**

Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince - **£12.00**

### Salads, Ciabatta & Pasta

House Garden Salad - **£14.00**

Charred Tenderstem Broccoli, Hazelnuts, Chilli & Garlic **£14.50**

Orecchiette Pasta, Mushroom & Taleggio Sauce - **£17.50**

Dunlop Cheddar Ciabatta, Kasundi Chutney, Rocket **£9.50**

Please inform a member of the team if you have any dietary requirements or allergies.

Please note we cannot guarantee free from allergen products as we use and prepare all 14 allergens in our kitchens. 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.