

## Vegetarian Menu

### Starters

Celeriac Velouté, Pickled Apples, Zatar - **£10.50**

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

Roscoff Onion Tarte Tatin, Golden Cross Goat's Cheese Mousse, Hazelnut Purée - **£13.50**

### Main Courses

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

Miso Ramen, Noodles, Sesame Salad, Crispy Spiced Tofu - **£28.50**

Red Wine & Beetroot Risotto, Smoked Clava Brie, Winter Truffle - **£25.00**

### Salads, Ciabatta & Pasta

House Garden Salad - **£14.00**

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

Orecchiette Pasta, Mushroom Sauce, Smoked Clava Brie - **£17.50**

*Add Crispy Spiced Tofu to any of the above - £9.50*

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

### Desserts

Tarte Bourdaloue, Rum & Raisin Ice Cream, Brambles - **£12.50**

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

Coconut Parfait, Amarena Cherry, Sorbet - **£14.00**

Selection of Ice Cream & Sorbets - **£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.