

Starters

Olive polenta with grilled vegetables and goats curd.

Fried olive polenta with grilled red pepper and courgette served with basil pesto and homemade goats cheese curd.

Aubergine, chickpea and cashew kofta.

Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. V GF

Tagliatelle with roasted squash and basil tomato.

Homemade pasta ribbons in a creamy fresh basil tomato sauce with roasted squash, pine nuts, peas and watercress.

Soup

Freshly prepared soup of the day served with homemade bread. (GF)

Mains

Risotto of braised leek and roasted red pepper and asparagus.

Arborio rice cooked in our own broth with leek, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce. Topped with asparagus and asparagus spears. (V) GF

Spicy chilli with sweet potato, guacamole and chocolate sauce.

Chilli in tomato sauce with butter beans, kidney beans and vegetables with grilled sweet potato, guacamole, sweetcorn rissole, salsa, crème fraiche and chocolate sauce. (V) GF

Mushroom, goats cheese and Heather ale strudel.

Mushroom, rosemary, Bonnet goats cheese from Ayrshire and Heather Ale, baked and wrapped in filo pastry. Served with polenta chips and shallot sauce.

Spiced quinoa, spinach, hazel and walnut courgette wrap with a rice arancino.

A blend of spiced quinoa with celeriac, spinach and toasted hazel and walnuts. Wrapped in grilled courgette with coriander pesto, served with Kintyre smoked cheese rice arancino and beetroot chickpea puree.

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream. GF

Vanilla pannacotta with strawberries and caramel.

Whisky pannacotta topped with warm strawberries and caramel
Served with meringue. GF

Raspberry jelly with lemon cake and rum sorbet.

Raspberries in jelly and served on thinly sliced caramel pineapple topped with rum coconut sorbet. Served with rum soaked raisins. V GF

Rhubarb with coconut and oat milk pudding.

Served with a homemade orange marmalade chocolate. V

V- vegan (V) – vegan on request

2 courses £17.50

3 courses £22.50