



VEGETARIAN & VEGAN

STARTERS

BUFFALO CAULIFLOWER WINGS £7.20

Southern fried tender cauliflower florets served with horseradish aioli (GFO)

ROAST VEGETABLE & MATURE WHITE CHEDDAR CIGAR £7.90

with sour cream and chive dip

GRILLED PIMENTO & SPICED CHICKPEA BON BON £8.50

with curry emulsion and pickled salsa

ROAST VINE TOMATO & BASIL SOUP £6.95

with herb and garlic croutons

MAINS

FRIED BEAN, CHICKPEA & SPICY RICE FILLED TORTILLA £17.95

with salsa, sour cream, spring onion and hand cut chips

SPINACH & RICOTTA CANNELLONI £16.20

Served with garlic and herb toast

VEGAN HAGGIS, NEEPS & TATTIES £16.50

Vegan haggis with paprika roasted neeps and whipped potatoes served
with plant-based gravy

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £16.90

with wild rice and basmati with poppadom, mango chutney, raita and sambals

DESSERTS

RASPBERRY FRANGIPANE £7.20

Served with vanilla ice cream and berry coulis (vegan) (N)

CHOCOLATE TRUFFLE BROWNIE £7.20

Served with chocolate vegan ice cream (vegan)

Please refer to dessert menu for vegetarian options

ASK YOUR SERVER FOR GLUTEN FREE AND DAIRY FREE OPTIONS

Please be advised that the oil used contains genetically modified soya.

(V) Vegetarian (N) Contains Nuts (GFO) Gluten Free Option Available

Please advise your server when ordering

**Due to all menu items being cooked to order from fresh, locally sourced ingredients,
please allow us a suitable time period for the courses to arrive to your table.**