



GORDAL OLIVES £4    SMOKED ALMONDS £3    BREAD & VENETIAN £5

## APPETISERS

### ASIAN TOFU SALAD

*Watermelon, Beansprout, Roast Cashews & Sesame (Vegan).....* £7/14

### WHITE PEACHES

*Aged Balsamic, Walnuts, Rocket & Mint (Vegan).....* £7

### TOMATO TARTARE

*Isle of Wight Tomatoes, Basil & Black Olives (Vegan).....* £7

### CHARRED BROCCOLI

*Soft Poached Egg & Hollandaise.....* £7

## ENTRÉES

### TOMATO & COCONUT CURRY

*Fragrant Rice, Mango Chutney & Kachumba (Vegan).....* £15

### VEGETABLE TEMPURA

*Sriracha & Soy Dipping Sauces (Vegan).....* £7/14

### BAKED AUBERGINE

*Walnut Pesto, Pomegranate & Vegan Cheese (Vegan).....* £15

### TAGLIATELLE ARABIATTA

*Chilli, Garlic & Tomatoes.....* £15

*If you have an allergy or dietary requirement please keep us informed.*



## VEGETABLES & SALADS

*Truffled Mash / Thick Cut Chips / New Potatoes / French Fries*

*Fine Beans & Shallots / Broccoli, Chilli, Soy & Garlic*

*House Salad / Tomato & Onion Salad*

*Creamed Spinach*

*All £4*

## DESSERTS

### **VANILLA CHEESECAKE**

*Scottish strawberries & strawberry sorbet* ..... £7

### **CARAMEL CRÈME BRÛLÉE**

*Flaked sea salt* ..... £7

### **SCOTTISH BERRY SUNDAE**

*Chocolate Brownie & Strawberry Sauce (Vegan)* ..... £7

### **SELECTION OF SORBET**

*cherry / coconut & lime / raspberry (Vegan)* ..... £6

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