

## STARTERS

### SOUP

Rich smoked tomato soup with crème fraîche and freshly baked bread roll 5.85

### QUINOA

Toasted lemon quinoa, shaved Lochnagar cheese, toasted sunflower seeds, green apple 6.75

### BEEF

Breaded braised beef, carrot purée, red wine jus, crispy kale 6.95

## MAINS

### PIE

Creamy chicken and mushroom pie topped with crushed roasted herb potatoes 14.25

### HADDOCK RISOTTO

Lossiemouth smoked haddock risotto, white wine, peas, soft poached free range egg, Cambus O'May cheese 14.95

### VEGETARIAN LASAGNE

Roasted vegetables, butternut squash and ginger lasagne, Ardmore cheese 14.25

## DESSERTS

### STICKY TOFFEE PUDDING

Served with vanilla ice cream 5.95

### ALMOND CAKE

Cake made using ground almonds and stewed oranges, served with Chantilly cream 5.95

### VEGAN CRUMBLE

Stewed apples and blackberries, cinnamon and nutmeg crumble 5.95

## CHEESE

### SCOTTISH CHEESES

A rotating selection of fine Scottish cheeses and home-made chutneys 8.95

## MARCH DEALS

3 COURSES FOR £23.95 · 2 COURSES FOR £19.95



We work extremely hard to source the best possible Scottish ingredients from our independent butchers, fishmongers and veg growers. We hope that these great ingredients, cooked with care and served with a smile all contribute to a wonderful evening.

 VEGETARIAN  VEGAN  CAN BE VEGAN

 GLUTEN FREE  CAN BE GLUTEN FREE