SEASONAL MENU

2 Course £28 p.p. and 3 Course £34 p.p. Glass of Sparkling £6.95 p.p.

Starters

Vegetarian Haggis Rolls, with Tomato Chutney (V)

Olive Oil Roast Heritage Tomatoes, Toasted Homemade Sourdough, with Garlic Crumb & Shaved Parmesan (V)

Chilled Melon Salad, with Serrano Ham and a Raspberry Dressing (GF)

Mains

Parmesan Breaded Lamb Cutlets, Confit Tomatoes, Basil Mash & Black Garlic Dressing (GF)

Honey & Soy Sauce Roast Salmon, BOK Choi & Sweet Potato in a Miso Broth, with a Chilli & Ginger Compote (GF)

Asparagus and Wild Mushroom Pie, Buttered Spinach & Tomato Gravy (Vegan)

Desserts

From the Enlightened Eating Dessert Menu, Cheese Supplement (S+£3.50) Applies