

PLATTERS FOR TWO

Mixed Platter

Selection of Artisan Cheeses, and Cured Meats with Homemade Pickles and Warm
Homemade Bread

£16.95

Meat Platter

Chicken (Liver?) Pate, Serrano Ham, Salami(what type), Lamb Bob Bons, with
Homemade Tomato Chutney and Warm Homemade Bread

£15.95

Vegetarian Platter

Vegetarian Haggis Rolls, Roast Tomato Bruschetta, Potato Aloo Tikka, with
Homemade Sweet Potato Crisps, Chutneys and Warm Homemade Bread (V)(GF)

£14.95

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

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