



VEGETARIAN CHRISTMAS MENU

3 COURSES

Thursday – Saturday • £45
Sunday – Wednesday • £39

STARTERS

CURRIED BUTTERNUT SOUP
toasted coconut, sea salt & rosemary focaccia

SCOTTISH BUFFALO MOZZARELLA
beetroot, blackberries, frisee

MACSWEEN VEGGIE HAGGIS BON BONS
Arran mustard & beech smoked mayonnaise

SIDES

FRIES • £6.25

CHUNKY CHIPS • £6.75

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES • £6.75

BRAISED RED CABBAGE & SPROUTS • £6.75

SALT-BAKED CARROTS • £6.75

LEAF SALAD • £6.50
gem, frisee, roasted beets, blackberries

MAINS

CHARRED HISPI CABBAGE
spinach, lemon, crispy onion, Mull cheddar sauce

FREGOLA
sunblush tomato, nut free pesto sauce

RED PEPPER TACO
tomato salsa, lahanosalata, sriracha mayonnaise

DESSERTS

SPICED STICKY TOFFEE PUDDING
butterscotch, vanilla ice cream

BAILEYS AFFOGATO
shortbread

AFTER EIGHT CRÈME BRÛLÉE
mint chocolate mousse,
cacao tuile

CHEESE SELECTION • £8+
house chutney, grapes,
sourdough crispbreads

A discretionary 10% service charge will be added to your bill.

Although we have an allergen key beside each dish, please always inform our team of all known allergies.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9] Peanuts [10] Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

