

THE 'V' MENU

NIBBLES

GORDAL PICANTE OLIVES

Smoked sea salt, orange zest 5.95 **ve**

WARM ARTISAN BREAD SELECTION

Smoked sea salt butter 6.25 **v**

RED PEPPER HUMMUS

Crispy chickpeas, pomegranate seeds,
charred wholemeal flatbreads 6.95 **ve**

STARTERS

WHIPPED TRUFFLE GOATS CHEESE

Pickled candy beets, sun blushed tomato,
honey dressing 7.95 **v**

FOREST MUSHROOMS ON TOAST

Pan-fried mushrooms, buttered brioche,
parmesan & soft herb crumb 7.45 **v**

CRISPY VEGETABLE SPRING WATER TEMPURA

Sweet chilli sauce 6.95 / 14.95 **ve**

MAINS

FOREST MUSHROOM CRÊPE

Sauté forest mushrooms & spinach, peppers, onions,
Isle of Arran cheddar, Parmesan cream, fries 15.95 **v**

CLASSIC MAC & CHEESE

Isle of Arran cheddar, mozzarella, Parmesan,
pangrattato crusted, garlic ciabatta 14.95 **v**

BEYOND MEAT BURGER

Smoked Applewood cheddar, pickle wedge,
smoked ketchup, fries 16.95 **ve**

CRISPY SPICED CAULIFLOWER BAO BUNS

Steamed bao buns, ginger & tiger sauce,
Asian slaw, fries 15.95 **ve**

WILD MUSHROOM & TRUFFLE RAVIOLI

Black truffle & knockraich farm crème fraiche,
Grana Padano & pangrattato crumb 17.95 **v**

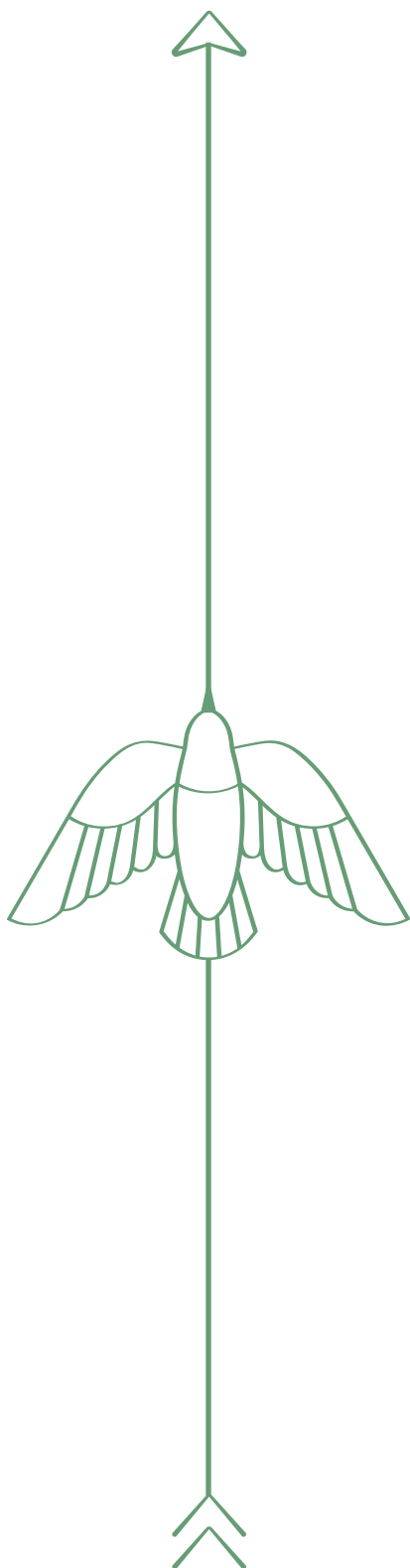
WOOD-FIRED RATATOUILLE VEGETABLES

Smoked Applewood cheese, tomato sugo,
Bakehouse rosemary & sea salt focaccia, fries 9.95 **ve**

v = vegetarian **ve** = ask for vegan

For our guests with food sensitivities, allergies or special dietary needs: we prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

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We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.