

Vegetarian

Starters

Burrata, heritage tomatoes, rocket and artichoke with basil pesto and sourdough croutons

Beetroot carpaccio with duck egg emulsion, compressed celeriac and bramble dressing (GF, DF)

Pea & ricotta ravioli with a spiced tomato broth and sea vegetables

Main Courses

Butter roasted celeriac, cauliflower purée and puy lentils with pickled baby vegetables and caper butter (GF)

Beetroot & goat's cheese gratin with pumpkin seed and endive salad (GF)

Potato & taleggio pithivier with braised red cabbage, tenderstem broccoli, hazelnuts and port sauce

Desserts

Heather honey pannacotta with oat crumble, whisky, honeycomb and raspberries

Vanilla crowdie cheesecake, Scottish berries and toasted shortbread crumb

Charred pineapple tarte tatin, hazelnut crumb, yoghurt sorbet and mint