



2 Courses £10 12-4pm 3 Courses £20 all day

Starters

Vegan Falafels

Homemade vegan falafels served with roasted red pepper hummus

Chicken & Chorizo Paella

Individual portion of paprika infused paella finished in a rich tomato and rosemary sauce

Pork Riblets

Slow cooked melt off the bone ribs, cooked in an intense sweet and smoky barbecue sauce, served with carrot and coriander "slaw" salad

Mains

Sole Goujons

Lightly breaded in a parmesan and herb crumb, served with a salsa verde mayo, hand cut rooster baker chips and a side salad

Beef Ragù

Rigatoni pasta topped with local Scottish braised beef, cooked in a tomato ragu and garnished with a parmesan crisp

Vegan Chickpea & Tomato Curry

Cumin and herb scented tomato curry, served with crispy potato

Dessert

Churros

Served with toffee sauce and chocolate syrup

Banoffee Pie

Crumbly pastry filled with toffee sauce and layers of banana infused cream, topped with caramelised banana and soft vanilla ice cream

Vegan Berry Jelly

Served with a berry compote and raspberry gel