

# DINNER MENU

## ... So Vegan

### STARTERS

#### Seasonal Soup of the Day

#### Heritage Beetroot & Apple Tartare

Crumbled vegan feta, apple & elderflower gel, candied walnuts, rye crumb, baby herbs, aged balsamic reduction

#### Smoked Carrot & Tomato Salad

Lemon & chervil whipped vegan cheese, marinated tomatoes, cucumber pearls, shaved radish, crispy capers

#### Heritage Tomato Bruschetta

Toasted rosemary focaccia, basil-marinated Isle of Wight tomatoes, pickled shallots, red wine & basil vinaigrette

#### Pressed Mushroom & Tarragon Terrine

Apricot chutney, tarragon-pickled heritage carrots, baby herbs, warm focaccia

#### Crispy Vegetable Arancini

Sticky plum sauce, shaved mooli & radish salad, pickled ginger gel, coriander cress

### MAINS

#### Miso-Glazed Cauliflower Steak

Thick-cut Koffmann chips, vine-roasted tomato, grilled portobello mushroom, onion rings  
Choice of pink peppercorn sauce or garlic & herb vegan butter

#### Juniper-Marinated Smoked Tofu

Fondant potato, broccoli purée, glazed heritage carrots, pickled kohlrabi, blackberry jus

#### Slow-Braised Celeriac

Fondant potato, summer vegetables, caramelised onions, red wine jus, parsley crumb

#### Potato Gnocchi

Basil tomato sauce, roasted peppers, blistered cherry tomatoes, Parmesan, basil oil, watercress salad

#### Summer Vegetable Thai Green Curry

Jasmine rice, pineapple & chilli salsa, grilled lime, crispy shallots

#### Mediterranean Vegetable Pithivier

Garlic & herb sautéed new potatoes, roasted courgettes, heritage tomatoes, salsa verde

All dishes are created using ingredients suitable for a vegan or dairy free diet including plant-based alternatives or substitutes.

# DESSERTS

## Belgian Chocolate Cheesecake

Macerated strawberries, whipped cream

## Key Lime Pie

Torched meringue, vanilla ice cream, toasted coconut, lime syrup

## Warm Caramel Apple Tart

Salted caramel ice cream, caramel sauce, honeycomb pieces

## Mango, Passion Fruit & White Chocolate Sundae

Vanilla ice cream, mango compote, passion fruit sauce, amaretti crumb, whipped cream

## Jude's Ice Cream

Vanilla, strawberry, chocolate

## Luca's of Musselburgh Sorbet

Pineapple or green apple



|                                   |       |
|-----------------------------------|-------|
| Bottle of Still Water (750ml)     | £5.00 |
| Bottle of Sparkling Water (750ml) | £5.00 |
| Pot of tea/herbal tea             | £4.00 |
| Pot of filter coffee              | £4.00 |

Please note that some of our dishes may contain nuts. If you require any information regarding food allergens in our dishes, please ask a member of our team who will be happy to assist you.