

# VEGETARIAN & VEGAN

FORGAN'S NOCERELLA OLIVES (VG) £3.95  
Olive Oil & Rock Salt

LOCAL ARTISAN BREAD (V) £4.50  
Extra Virgin Olive Oil & Balsamic Vinegar

BOWL OF SOUP (V) £5.45  
Artisan Bread, Extra Virgin Olive Oil & Balsamic Vinegar

GOATS CHEESE & BAKED BEETROOT TARTLET (V) £6.95  
Caramelised Onion & Herbs

VEGGIE HAGGIS BALLS & CARROT CRISPS (V/VG OPTION AVAILABLE) £6.95  
Neeps, Tatties & Whisky Mustard Cream

SMOKED ARRAN CHEDDAR CROQUETTES (V) £5.95  
Pettigrew's Tomato Chutney

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VEGAN FETA, AVOCADO & TOASTED SEED SALAD £7.95/£10.95  
(V/VG OPTION AVAILABLE)

Puy Lentils, Toasted Pumpkin & Sunflower Seeds, Avocado,  
Feta, Rocket & Radicchio with Sherry Vinegar Dressing

BEETROOT, CHICKPEA & PEARL BARLEY BURGER (VG) £10.95  
Brioche Style Bun, Avocadonaise, Cos Lettuce, Tomato & Skinny Fries

VEGETARIAN HAGGIS, NEEPS & TATTIES (VG OPTION AVAILABLE) £10.95  
Whisky Mustard Cream

ROSE HARISSA & OLIVE LINGUINE (VG) £10.95  
Rose Harissa, Nocerella Olive & Tomato Sugo, Cherry Tomatoes & Capers

MAC & CHEESE (V) £10.95  
Garlic Ciabatta & Skinny Fries

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APPLE, PEAR & COCONUT CRUMBLE (VG) £5.95  
Vegan Vanilla Ice Cream

LEMON CHEESECAKE (V) £5.95  
Crushed Meringue, Tangerine Compote

SELECTION OF ARRAN SORBETS (VG) £4.95  
Seasonal Berries

CHAI TEA CRÈME BRÛLÉE (V) £5.95  
Handmade Shortbread & Berries

WARM STICKY TOFFEE PUDDING (V) £5.95  
Arran Dairy Vanilla IceCream & Butterscotch Sauce

CHOCOLATE & SALTED CARAMEL TART (V) £5.95  
Vanilla Whipped Cream

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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.