

Vegan specials from Head Chef Sergejs and the team, offering you the best of traditional Scottish cooking with a modern twist.

Vegan menu

Starters

Pickled beetroot, walnut, grape and baby pear salad with summer lettuce & olive oil dressing **£6.95**

Tomato, watermelon & vegan mozzarella salad with a balsamic glaze **£6.95**

Main course

Pea and truffle risotto with fresh & pureed peas, sugar snap peas and pea shoots **£12.95**

Organic white quinoa, grilled asparagus, steamed broccoli, sweet cured cherry tomatoes and red pepper sauce **£12.95**

Dessert

Warm apple and raspberry compote served with mango sorbet **£5.95**

Sticky toffee pear pudding with Pierhouse dairy free vanilla ice cream **£5.95**

