

Main meals

Harissa roasted aubergine, aduki and walnut - Roasted aubergine, toasted walnut and aduki beans cooked in red wine and spiced with smoked paprika, cumin, caraway, chilli and garlic. With roasted red pepper and served with chips and roasted tomato and garlic dressing. V	9.50
Udon noodles with ginger red pepper sauce and home smoked tofu - Tofu smoked with aromatic spices, fried and served on wheat noodles with pak choi, shiitake mushrooms and a sauce of roasted red pepper, fresh ginger, garlic, lime, chilli, soy, mirin and coriander. Topped with mooli and cucumber. V	10.50
Crêpe of roasted vegetable, basil and Dunlop cheese - Delicate crêpe filled with roasted tomato, aubergine, peppers, celeriac, garlic and fresh basil with Dunlop cheese from Ayrshire. Served with beetroot, watercress and fennel salad with balsamic reduction.	9.50
Risotto of mushroom, tarragon and Criffell - Carnaroli rice cooked to order in our own broth with leeks, garlic, white wine, cream, tarragon and parsley, with wild and cultivated mushrooms topped with Criffell, an organic, semi-soft cheese from Dumfries.	11.50
Chilli and smoked cheese with chocolate coriander sauce - Kidney and Lima beans with celeriac, carrots, aubergine and peppers in a rich tomato sauce with cumin, paprika, coriander and fresh chilli, with Ardrahan smoked cheese and wrapped in a sweet potato tortilla. Served with grilled courgette, avocado guacamole and chocolate chilli sauce. [V]	12.50
Spiced squash, broccoli and chick pea with coconut - Roasted squash with lightly cooked broccoli and chick peas, cooked with chilli, ginger, garlic, coriander, fennel, cumin and coconut milk. Served with mashed potato blended with fenugreek leaf and chilli, with aromatic banana chutney and sweet tomato chutney. [V]	11.90
Tart of Jerusalem artichoke, creamed celeriac and blue cheese - Jerusalem artichoke cooked with cream and white wine, topping creamed celeriac with Dunsyre Blue cheese baked on homemade puff pastry. Served with lime and honey roasted parsnip, beetroot and carrot with Jerusalem artichoke sauce.	12.50
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Cheese plate with pickled vegetables - Dunsyre Blue, Ardrahan Smoked and Criffell from Dumfries with home pickled vegetables, apple and oatcakes.	8.50
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Brunch served every Saturday and Sunday until 5 p.m. - Free range organic eggs cooked your way on toasted muffins, mushrooms, homemade potato scone and beans in a herb tomato sauce.	6.00

Desserts

Blackberry cheesecake - Creamy baked cheesecake with fresh blackberries and a hazelnut biscuit base. Served with orange segments and mint dressing.	5.50
Warm plum and strawberry with coconut creamed rice - Fresh plums and strawberries lightly cooked in caramel and served with coconut creamed rice and strawberry sauce. V	4.90
Lime and ginger parfait - served with meringue and chocolate Drambuie ganache.	5.50
Scottish strawberry pannacotta with a homemade whisky and raspberry chocolate - A light and delicate pannacotta made with organic cream, fresh strawberries and vanilla. Served with a raspberry and malt whisky chocolate, and a raspberry sauce.	5.50
Dark chocolate soufflé - served with homemade vanilla ice cream and white chocolate sauce.	5.50
Assiette of desserts for 2 to share - Steamed chocolate pudding with white chocolate sauce, raspberry and whisky chocolates, hot pear and passion fruit tart with raspberry ice cream and pineapple sorbet.	9.00
Ice creams and sorbets - Selection of ice creams and sorbets, including a vegan chocolate "ice cream".	4.90
Hot pear and passion fruit tart - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream.	5.50
Steamed chocolate pudding - with forest fruit and malt whisky ice cream.	5.50

Dessert wine

Clos Guirouilh, Jurançon Moelleux, Jurançon, 2005 France.
Complex, floral, elegant and harmonious, this wine is deliciously, indulgently sweet without being at all cloying. 70ml glass: 2.75 Bottle: 15.50

Beverages & Liqueurs

Coffee, Decaffeinated coffee, Macchiato	1.80
Cappuccino, Latte	2.00
Mocha, Hot chocolate	2.20
Espresso	dbl 2.00 sgl 1.60
Tea / Herbal Tea	1.60 / 1.70
Hot port - A 50ml shot of port with hot water, served with lemon and cloves.	2.70
Liqueur coffee - A selection of liqueur coffees are available with cream.	3.20

starters, salads & sides

Soup - Substantial bowl of freshly prepared soup of the day with homemade bread. <i>[V]</i>	3.50
Tartlet of braised leek and cherry tomato - A delicate butter shortcrust tartlet filled with crème fraîche, buttered braised leek with white wine, nutmeg and cherry tomato. Served with rocket salad with red pesto and balsamic.	6.00
Thai fritters - Aromatic, spicy fritters of smoked tofu, peas, ginger, green chilli, lime, sesame and potato. Served with fresh mango chutney and a plum sauce. <i>V</i>	5.50
Broccoli with poached egg and watercress soup - Steamed broccoli with creamed watercress soup and a poached organic free range egg.	5.50
Ravioli of roasted squash with homemade curd - Our own homemade egg pasta parcels with roasted butternut squash, basil and pine nut. Served with homemade organic curd cheese and herb oil.	6.00
Grilled vegetable and potato salad for 2 to share - Warm grilled aubergine, courgette and red pepper served with baby potato, olive, caper and sorrel salad. Dressed with balsamic and honey. <i>[V]</i>	8.50
Warm salad with radish, apple and beetroot - Lightly cooked salad of caramelised onion, green beans, radish, apple and beetroot with walnut dressing. <i>V</i>	6.50
Marinated vegetable and goats cheese salad - A selection of vegetables lightly pickled in cider vinegar, juniper and mustard seed, served with warm Golden Cross goats cheese and red pesto dressing. <i>[V]</i>	7.00
Baby potato, olive, caper and sorrel salad - dressed with balsamic and honey. <i>[V]</i>	3.50
Homemade hummus - with tomato chutney and homemade bread. <i>V</i>	3.50
Olives - Marinated black and green olives with homemade bread and herb olive oil. <i>V</i>	3.50
Smoked and marinated tofu - Home smoked tofu, fried and served with a plum sauce. <i>V</i>	3.50
Chunky chips - served with homemade apple and tomato ketchup and sour cream. <i>[V]</i>	3.50

V - Vegan [V] - Vegan upon request

*An optional 10% service charge will be added to tables of 8 or more. All tips go to staff.
All food is traditionally cooked from fresh ingredients - no microwave - please allow us time to prepare your meal.*

We use organic flour in our bread.