



## Lunch Menu

*We make all our food on site using the best local and seasonal produce including our own gluten free bread. Most dietary requirements can be catered for and most of our salads are vegan - just ask one of our staff for information.*

<b>Starters</b> £4.50 each	<b>Light bites</b> £6.50 each	<b>Sides</b> £3 each or any 3 for £7.50
<p><b>Soup</b> of the day with homemade bread. Gluten free bread also available (v)</p> <p><b>Salmon and horseradish mousse</b>, walnut bread crisps</p> <p><b>Haricot bean hummus</b>, oatcakes, wild herb salad (v)</p> <p><b>Home cured venison</b>, rhubarb relish, radish salad</p> <p><b>Heritage tomatoes, black crowdie cheese</b>, tomato herb dressing (v)</p> <p><b>Wild mushrooms</b> and herbs on toast (v)</p>	<p><b>Quiche of the day</b> with seasonal salad</p> <p>Homemade <b>spicy baked beans</b> in potato skins (v)</p> <p><b>Soup and a ½ sandwich</b></p> <p><b>Gourmet sandwiches &amp; salad:</b></p> <ul style="list-style-type: none"> <li> Goats cheese, onion marmalade (v)</li> <li> Roast beef, Arran mustard</li> <li> Hummus, tomato (v)</li> <li> Roast chicken, wild garlic pesto</li> </ul> <p><b>add chips for £1.50</b></p>	<p><b>Seasonal Slaw</b></p> <p><b>Heritage potato, radish, sweet cicely</b></p> <p><b>Sliced heritage tomatoes, herb dressing</b></p> <p><b>Spelt, pickled carrots, herbs</b></p> <p><b>Seasonal leaves</b></p> <p><b>Homemade bread</b> of the day with herb butter</p> <p><b>Seasonal vegetables</b></p> <p><b>Beef dripping chips</b> with Hebridean sea salt (can be veggie on request)</p>
<b>Seasonal Specials</b> £8.50 each	<b>Larder Tasting Platters</b> £8.50 individual or £16 to share	<b>Something Sweet</b> £3.50 each
<p><b>Smoked haddock fishcakes</b> crumbed in mixed seeds, tartare sauce, seasonal salad</p> <p>Peelham farm <b>lamb kofta burger</b>, flatbread, herb yoghurt and slaw</p> <p>Purple sprouting <b>broccoli and wild leek fritters</b> with a poached duck egg (v)</p> <p><b>Kinross venison sausages</b>, homemade spicy beans, potato skins</p> <p><b>Oven baked salmon</b>, chargrilled asparagus, wild garlic pesto</p>	<p><b>Meat- selection</b> of sliced roast meats, smoked duck, cured venison, Scottish charcuterie, chutney, jellies and bread</p> <p><b>Fish-</b> salmon mousse, cold smoked halibut, fishcakes, tartare sauce, pickles, oatcakes</p> <p><b>Vegetarian-</b> Haricot bean hummus, heritage tomatoes, seasonal slaw, ewes milk cheese, pickles, oatcakes (v)</p> <p><b>Mixed-</b> Two Scottish cheeses, smoked duck, sliced roast meats, seasonal slaw, haricot bean hummus, oatcakes and bread</p>	<p>Selection of today's <b>cakes</b></p> <p><b>Two Scottish cheeses</b> with chutney and oatcakes</p> <p><b>Woodruff and salted caramel cheesecake</b></p> <p><b>Chocolate and mint slice</b></p> <p>Choice of 2 scoops from today's <b>ice cream</b></p> <p>Plate of <b>homemade biscuits</b> to share</p>

(v) vegetarian options, can be prepare vegan on request