

STARTERS

Heritage tomato and bocconcini mozzarella salad, fresh basil, balsamic glaze, sourdough crostini (gf, vg*)

MAINS

Passionfruit butter glazed chicken breast, crushed new potatoes with herbs, sugar snap peas, seared red peppers, kalamata olives, lemon honey and mustard dressing, herb oil (gf)

Chermoula roast aubergine with smoky tomato fondue, tenderstem broccoli, seared red peppers, Ayrshire bonnet goats cheese crisp, red pepper dressing, lemon oil (v, vg*)

DESSERTS

Cranachan mess with Cranachan ice cream (gf, vg*)

Please note: Individual dietary requirements can be accommodated with advance notice. (v) vegetarian (v*) vegetarian available (vg) vegan (vg*) vegan available

(gf) gluten-free (gf*) gluten-free available



Castle Shop Museum Bistro