



VEGETARIAN / VEGAN MENU

FOR THE TABLE

Boisdale Soda Bread £6.95
Somerset butter, seaweed tapenade

Olives & Almonds £6.5

Vegetable Crudités £8
White bean puree

FIRST COURSES

Chicory, Lanark Blue &
 Pear Salad £16.25 / £28
Honey, mustard, caramelised walnuts

London Burrata £18
*Beetroot, black walnut,
 cold pressed olive oil*

MAIN COURSES

Roast MacSween
 Vegetable Haggis £26.5
Bashed neeps and vegan gravy

Scottish Wild Mushroom &
 Lentil 'Wellington' £26
Creamed leeks, red wine, rosemary

Risotto £22
Saffron, parmesan, soft herbs

BURGERS

Crispy-breaded vegetable haggis patty

Classic £16
Lemon-tarragon mayo, dill pickles, red onion, beef tomato

Truffle £22
Black truffle mayo, rocket, roasted mushroom

SIDES

Vegetables & Salad

Bashed neeps, swede, carrot & black pepper £6.5
 Sautéed spinach £8
 Creamed spinach with black truffle £12
 Broccoli with shallots & butter £8
 Heritage tomato & red onion salad £7.5
 Green leaf salad £6.5
 Rocket salad, shaved parmesan
 and mustard dressing £9

Potatoes

Thick-cut chips £6.95
 Boiled Cornish early potatoes,
 parsley & garden mint £7
 Truffle, rosemary & parmesan chips,
 truffle aioli £10
 Mashed potatoes,
 Somerset butter, dulse £7

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before your order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.