

FOOD

SALADS

Red quinoa, edamame beans, whipped feta, compressed watermelon, thyme dressing (v)	10
Burrata, heirloom tomatoes, charcoal oil, chardonnay vinegar, candied hazelnut	9
Spelt, fine beans, edamame, tofu, roasted shallot, white soy (ve)	10.50

SANDWICHES

Toasted Ayrshire ham and Isle of Mull Cheddar rarebit, caramelised onion	9
Grilled courgette, mushroom, sweet potato and tomato pesto on seeded bagel (v)	8
Hot-smoked salmon open sandwich, whipped mozzarella, avocado salsa verde, salad leaves	12

PIZZA

Roasted fig, air-dried ham, ricotta, rocket	12
Roasted squash, cauliflower, feta, spinach, hazelnuts, Mornay sauce (v)	12.50
Heritage potato, roasted fennel, sweet onion, Taleggio	12.50

SMALL PLATES

Smoked salmon scotch egg, cucumber crème fraiche	9
Spiced jackfruit wings, lemon and herb mayonnaise (ve)	16
Beetroot falafel, crushed artichokes, spinach, garlic (ve)	8.50
Skinny fries, Scottish crab, crème fraiche, chilli crispy onions	7.50

LARGE PLATES

Aberdeen Angus burger, Isle of Mull Cheddar, caramelised onions, bone marrow butter and mac sauce in a pretzel bun with fries	17
Garden platter	18
Selection of Scottish charcuterie and cheeses, home-made pork rilette, chutney, pickles	
Finnan smoked haddock orzotto, soft poached egg, parsley, chives	14
Home-made penne pasta, Scottish lobster, lobster sauce, tarragon	30
Giant couscous, broad bean and ricotta pesto, roasted beetroot, smoked seitan (v)	13.50
Scottish 26-day dry-aged rib-eye steak, wild forest mushrooms, confit cherry tomatoes, béarnaise sauce	34

SIDES

Fries	3.50
Rocket and Parmesan	4.50
Blackened broccoli, date butter, crispy onions, chilli (v)	5.50
Caramelised cauliflower, burnt butter, jumbo golden sultanas, dukkah (v)	4

DESSERTS

Rhubarb and custard brûlée	6
Garden trifle	6.50
Compressed apple and pear, elderflower gin jelly, cinnamon cream, caramel, shaved chocolate	
Dark chocolate and olive oil tart, fennel ice cream, orange blossom	6.50
Selection of Scottish cheeses, fruit jelly, chutney, Wooley's of Arran oatcakes	11

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Garden team – will be added to your bill.



THE
GARDEN