

HAPPY COW STARTERS

Soup Of The Day £7
Herb Oil - Artisan Bread

Vegan "Blaggis" Fritter £7.50
Spiced Vegetable Haggis - Arran mustard & Drambuie Vegan Aioli - Baby Watercress - Vegetable Shards

Burrata-Style Heirloom Tomato £9
Marinated Artisanal Nut-Based Cheese - Heirloom Tomato - Balsamic Pickled Red Onion - House Crackers
Basil Oil

Salt & Chilli Cauliflower
Tempura Battered Cauliflower - Asian-style vegetables - Ginger, Garlic & Chilli Reduction

Beetroot Carpaccio £8.75
Hazelnut Oil - Pickled Red Onion - Pomegranate - Crispy Lilliput's - Lemon Zest - Micro Greens

HAPPY COW MAINS

Foraged Mushroom Risotto £18
Arborio - Woodland Foraged Mushrooms - Miso-Whipped Vegan Butter - Prosociano Tuile

The Vegan Burger £18
Heritage Vegetable & Bean Burger - Vegan Applewood - Gem Lettuce - Whipped Tahini & Lemon Dressing -
Smoked Cucumber - Crispy Onions - Skin-On Fries

Ravioli £18
Candy Beets - Roasted Red Onion - Vegan Feta - Pickled Shallots

Malaysian Style Curry £19
Roasted Cauliflower - Spiced Tofu - Chickpeas - New Season Peas - Jasmine Rice – Poppadom's

HAPPY COW SIDES

Crispy Corn Ribs £6

Spiced Corn Riblets - Coriander & Lime-Infused Coconut Cream

Garlic Focaccia £4.50

Garlic & Rosemary Focaccia - Whipped Garlic & Parsley Vegan Butter

Frickles £6

Panko Coated - Sriracha Vegan Mayo

Garden Salad £5

Tomato - Crisp Leaf - Red Onion - Sumac

Skin On-Fries £4

Paprika Salt

Garlic & Herb Olives £5

Marinated Olives

HAPPY COW DESSERTS

Sticky Toffee Pudding £8.50

Vanilla Ice Cream

Stewart Tower Dairy Sorbets - £3 Per Scoop

Lemon, Mango Or Raspberry

Open-Top Apple Tart £8

Spiced Bramley Apples - Vanilla Ice Cream

Rhubarb & Ginger Cheesecake

Ginger Crumb - East Neuk Berry Compote